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Crock'er

Most Requested  
**RECIPES™**

**28**

slow cooker  
recipes

Quick-to-Fix  
Breads

# Soups

## STEW & CHILIES



Slow Cooker  
Chicken Enchilada  
Chili, p. 72

**PHOTO OF  
EVERY RECIPE**

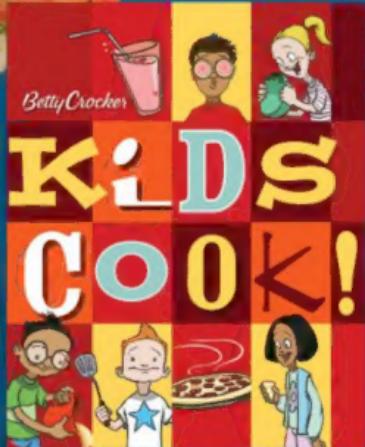


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# letter from the editor



more than other kinds of foods.

With that in mind, we've created this issue of **Most Requested Recipes™**. From familiar favorites such as Chunky Tomato Soup (p. 34) and Slow Cooker French Onion Soup (p. 40), to new twists on classics such as Dijon Steak and Potato Stew (p. 52) and Chipotle-Pork Chili (p. 74), the recipes in this magazine are memories just waiting to be made.

And what goes better with soup than bread? Parmesan-Black Pepper Breadsticks (p. 81), Triple-Cheese Flatbread (p. 85) and Garlic-Rosemary French Rolls (p. 86) are just three of 12 options to choose from in our last chapter, devoted exclusively to breads.

So, what are you waiting for? Start making some memories!

*Heidi Losleben*


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Look for these symbols:

- **QUICK** Ready in 30 minutes or less
- **LOW FAT** 3g or less, except main dishes with 10g or less



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## 6 Simple Soups

From tried-and-true to trendy and new, this chapter is chock-full of flavorful soups—plus a bisque and two chowders.

## 42 Satisfying Stews

With their hearty ingredients and mouthwatering aromas, these meals in a bowl chase away the season's chills.

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## 60 Classic Chilies

Hot or mild, red or white, traditional or Cincinnati-style, there's a bowl of chili for just about every taste and temperament.

## 78 Bountiful Breads

What better to serve with a soup, stew or chili than a warm and wonderful slice of homemade bread?



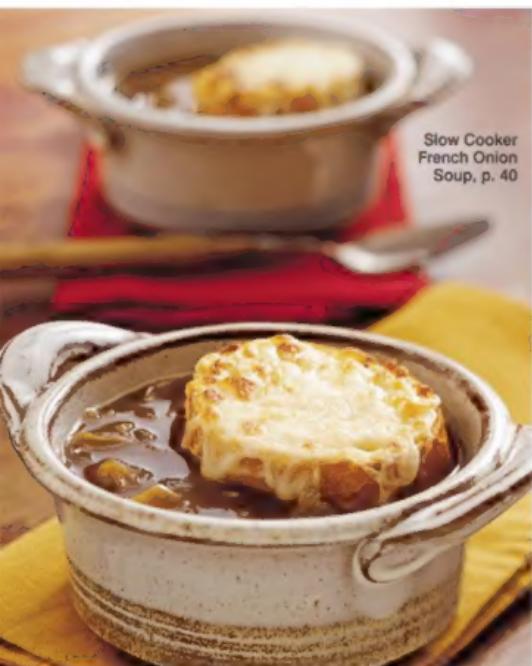
ON THE COVER:  
Slow Cooker Chicken  
Enchilada Chili, p. 72

## “Souper” Soup Toppers

Chase the chill out of winter by adding a terrific topper to a bowl of steaming soup, stew or chili.

### » Crostini

Heat oven to 375°F. Place 12 slices Italian bread,  $\frac{1}{8}$  inch thick, on ungreased cookie sheet. Drizzle 1 teaspoon olive oil over each slice of bread. Mix  $\frac{1}{2}$  cup chopped tomatoes, 1 tablespoon chopped fresh basil leaves,  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper. Spread over bread slices. Sprinkle 1 tablespoon shredded Parmesan cheese over each slice. Bake about 8 minutes or until bread is hot.



Slow Cooker  
French Onion  
Soup, p. 40

### » Easy Cheese Biscuits

Heat oven to 450°F. Mix 1 cup Original Bisquick® mix,  $\frac{1}{2}$  cup milk and  $\frac{1}{4}$  cup shredded Cheddar cheese until soft dough forms; beat vigorously 30 seconds. Drop dough by 6 to 8 spoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 6 to 8 minutes or until golden brown.

### » Seasoned Croutons

Cut dry (not hard) bread into  $\frac{1}{2}$ -inch cubes, and toss with olive oil to lightly coat (or spread one side of dry bread with softened butter or margarine, and cut into  $\frac{1}{2}$ -inch cubes). Sprinkle with grated Parmesan cheese and Italian seasoning or with your favorite herbs or seasoning. Cook in ungreased skillet over medium heat 4 to 7 minutes, stirring frequently, until golden brown.

### » Toasted Cheese Slices

Set oven control to broil. Place 8 slices French bread,  $\frac{3}{8}$  to 1 inch thick, on ungreased cookie sheet. Broil with tops about 5 inches from heat 1 to 2 minutes or until golden brown. Turn bread slices over; top each slice with 2 tablespoons shredded cheese or 1 slice of cheese. Broil 1 to 2 minutes longer or until cheese is melted and golden brown.

### » Tortilla Strips

Heat oven to 375°F. Brush 4 small corn or flour tortillas with melted butter or margarine. Sprinkle with chili powder if desired. Cut each tortilla into  $2\frac{1}{2}$ -inch strips or 12 wedges, or cut into shapes with cookie cutters. Place in single layer on 2 ungreased cookie sheets. Bake 6 to 8 minutes or until light brown and crisp. Cool slightly.

# GET GARNISHED

Adding garnishes to soups and stews is a simple way to add color, texture, flavor and, of course, eye appeal. As a rule, the stronger or more varied the flavors or textures in a soup or stew, the simpler the garnish should be so it won't compete with the soup. If you don't know where to start, consider using an ingredient in the soup or stew, such as an herb or vegetable.

## Top with...

### VEGGIES

chopped avocado  
chopped bell pepper  
chopped broccoli  
chopped tomato  
sliced cucumber  
sliced green onion  
sliced mushrooms

### NUTS OR SEEDS

cashews  
pine nuts  
popcorn  
sliced or slivered almonds  
sunflower nuts  
toasted sesame seed

### FRUIT

sliced apple  
sliced mango  
sliced pear

### SOMETHING SALTY

crumbled cooked bacon  
crumbled feta or blue cheese  
crushed corn or tortilla chips  
pretzels  
shredded cheese

## Swirl in or dollop with...

guacamole  
pesto  
salsa  
sour cream or yogurt

## Arrange on top...

bagel chips  
bell pepper cutouts\*  
chopped crystallized ginger  
edible flowers (citrus blossoms, marigolds, nasturtiums, pansies, petunias)  
fresh herbs (cilantro, dill weed, fennel, parsley, rosemary)  
lemon or lime peel strips  
lime wedges or slices  
piped mashed potatoes\*\*  
cooked tiny or small whole shrimp

\*How to make bell pepper cutouts.  
Cut bell pepper into fourths, and remove seeds. Using a small sharp knife or small canapé cutter, cut desired shapes from pepper.

\*\*How to pipe mashed potatoes.  
Place mashed potatoes in decorating bag with large star tip. Gently squeeze to form rosettes or to pipe a border around the edge of a soup or stew.



Slow Cooker  
Meatball Stone  
Soup, p. 21





# simple soups

From tried-and-true to trendy and new, this chapter is chock-full of flavorful soups—plus a bisque and two chowders.

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## Chicken Tortilla Soup

**Prep Time:** 35 Minutes **Start to Finish:** 35 Minutes

**Servings:** 6 (1 cup each)

- 1 carton (32 oz) chicken broth
- 1 cup Old El Paso® Thick 'n Chunky salsa
- 2 cups shredded deli rotisserie chicken  
(from 2- to 2½-lb chicken)
- ¼ cup crushed tortilla chips
- 1 medium avocado, pitted, peeled and chopped
- 1½ cups shredded Monterey Jack cheese (6 oz)
- 2 tablespoons chopped fresh cilantro
- Lime wedges, if desired

1. In 3-quart saucepan, heat broth, salsa and chicken to boiling over medium-high heat, stirring occasionally.
2. Meanwhile, divide crushed chips among 6 serving bowls. Spoon hot soup over chips, then top with avocado, cheese and cilantro. Serve with lime wedges.

### Nutrition Information Per Serving:

1 SERVING: Calories 330 (Calories from Fat 180); Total Fat 20g (Saturated Fat 8g);

Cholesterol 65mg; Sodium 1390mg; Total Carbohydrate 13g (Dietary Fiber 2g); Protein 24g

### TIPS >

#### HOW TO:

Adjust the heat level to individual taste. © 2001 Old El Paso®

#### DID YOU KNOW?

Shredded rotisserie chicken commonly used in Mexican soups are an inspiration for this shredded tortilla chip garnish.

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## Slow Cooker Cheesy Potato Soup

**Prep Time:** 15 Minutes **Start to Finish:** 6 Hours 45 Minutes  
**Servings:** 6 (1½ cups each)

1 bag (32 oz) frozen southern-style diced hash brown potatoes, thawed  
 ½ cup frozen chopped onion (from 12-oz bag), thawed  
 1 medium stalk celery, diced (½ cup)  
 2 cans (14 oz each) chicken broth  
 1 cup water  
 3 tablespoons Gold Medal® all-purpose flour  
 1 cup milk  
 1 bag (8 oz) shredded American-Cheddar cheese blend (2 cups)  
 ¼ cup real bacon pieces (from 2.8-oz package)  
 4 medium green onions, sliced (¼ cup)

1. In 3- to 4-quart slow cooker, mix potatoes, onion, celery, broth and water.
2. Cover, cook on Low heat setting 6 to 8 hours.
3. In small bowl, mix flour into milk; stir into potato mixture. Increase heat setting to High. Cover; cook 20 to 30 minutes or until mixture thickens. Stir in cheese until melted. Garnish individual servings with bacon and green onions. Sprinkle with pepper if desired.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 410 (Calories from Fat 140); Total Fat 15g (Saturated Fat 9g); Cholesterol 45mg; Sodium 1210mg; Total Carbohydrate 50g (Dietary Fiber 5g); Protein 19g

### Tips »

#### SUBSTITUTION

Instead of using purchased bacon, cook 4 strips of bacon until crisp; then drain and crumble.

#### SIMPLIFIED

Southern-style hash brown potatoes like diced instead of shredded. These work best in this recipe.



# Creamy Beef, Mushroom and Noodle Soup

**Prep Time:** 20 Minutes **Start to Finish:** 1 Hour

**Servings:** 7 (1½ cups each)

- 2 tablespoons butter or margarine
- 1 medium onion, coarsely chopped (½ cup)
- 2 teaspoons finely chopped garlic
- 1 package (8 oz) sliced fresh mushrooms (3 cups)
- 1½ lb boneless beef top sirloin steak, cut into 2x3x½-inch pieces
- 6 cups beef broth
- ½ cup dry sherry or beef broth
- ¼ cup ketchup
- ¼ teaspoon salt
- ½ teaspoon pepper
- 2 cups uncooked medium egg noodles
- 1 container (8 oz) sour cream

**1.** In 5- to 6-quart Dutch oven, melt butter over medium-high heat. Cook onion, garlic and mushrooms in butter 5 to 6 minutes, stirring frequently, until mushrooms are softened.

**2.** Stir in beef. Cook 5 to 6 minutes, stirring frequently, until beef is no longer pink. Stir in remaining ingredients except noodles and sour cream. Heat to boiling; reduce heat to medium-low. Cover; cook 10 minutes, stirring occasionally. Stir in noodles. Cover; cook 5 to 7 minutes, stirring occasionally, until noodles are tender.

**3.** Stir in sour cream. Cook 3 to 5 minutes, stirring frequently, until well blended.

#### Nutrition Information Per Serving:

**1 SERVING:** Calories 290 (Calories from Fat 125); Total Fat 14g (Saturated Fat 7g); Cholesterol 90mg; Sodium 1100mg; Total Carbohydrate 15g (Dietary Fiber 1g); Protein 26g

## TIPS

### HOW TO

A great way to slice beef is to place the beef in the freezer for about 30 minutes, or until very firm. Using a sharp knife makes it easier to slice the beef.

### SERVE WITH

More than a soup, this hearty meal-in-a-bowl goes well with Parmesan-Black Pepper bread (page 81) and a side of steamed broccoli.

### SPECIAL TOUCH

Just before serving this creamy soup, stir in finely chopped fresh parsley.



**• QUICK**

## Noodle and Chicken Bowl

**Prep Time:** 15 Minutes **Start to Finish:** 15 Minutes**Servings:** 4 (1½ cups each)

- 4 cups water
- 2 packages (3 oz each) Oriental-flavor ramen noodle soup mix
- 1 cup fresh spinach leaves, torn into bite-size pieces
- 2 oz fresh snow pea pods, strings removed, cut in half crosswise (½ cup)
- ½ cup shredded or julienne-cut carrots
- 1 can (8 oz) sliced water chestnuts, drained
- 1 teaspoon sesame oil
- 1½ cups chopped deli rotisserie chicken (from 2- to 2½-lb chicken)
- 2 medium green onions, chopped (2 tablespoons)

1. In 3-quart saucepan, heat water to boiling over medium-high heat. Add noodles (breaking apart if desired), spinach, pea pods, carrots and water chestnuts. Cook 3 minutes, stirring occasionally.
2. Stir in seasoning packets from soup mixes, sesame oil, chicken and onions. Cook 1 to 2 minutes or until chicken is hot.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 330 (Calories from Fat 120); Total Fat 13g (Saturated Fat 3.5g); Cholesterol 45mg; Sodium 940mg; Total Carbohydrate 34g (Dietary Fiber 4g); Protein 20g

**Tips****SPECIAL TOUCH**

Scatter chopped fresh basil, mint or cilantro over the soup just before serving for a fresh taste reminiscent of Vietnamese pho noodle bowls.

**SUCCESS HINT**

Look for stringless snow pea pods. If they are not available, use the long ones, which cook before using.



• LOW FAT

## Slow Cooker Hearty Steak and Tater Soup

Prep Time: 20 Minutes Start to Finish: 8 Hours 50 Minutes  
Servings: 9 (1½ cups each)

- 1 lb boneless beef round steak
- 1 lb small red potatoes, cut into ¼-inch slices (4 cups)
- 2 medium stalks celery, chopped (1 cup)
- 2 medium carrots, chopped (1 cup)
- 1 medium onion, chopped (½ cup)
- 2 cloves garlic, finely chopped
- 1 tablespoon beef bouillon granules
- ½ teaspoon pepper
- 4 cans (14 oz each) beef broth
- 1 jar (6 oz) Green Giant® sliced mushrooms, undrained
- ½ cup water
- ½ cup Gold Medal® all-purpose flour

1. Cut beef into 1x1½-inch pieces. In 5-quart slow cooker, mix beef and remaining ingredients except water and flour.

2. Cover; cook on Low heat setting Ⅲ to 9 hours.

3. Mix water and flour in small bowl; gradually stir into soup until blended. Increase heat setting to High. Cover; cook about 30 minutes or until slightly thickened.

**Nutrition Information Per Serving:**

1 SERVING: Calories 150 (Calories from Fat 20); Total Fat 2.5g (Saturated Fat 1g); Cholesterol 25mg; Sodium 1200mg; Total Carbohydrate 18g (Dietary Fiber 3g); Protein 15g

**Tip**

**SUCCESS HINT**

For accurate cooking times and proper doneness, cut meats and vegetables into the sizes specified in recipe.

## Slow Cooker Steak and Pasta Soup

**Prep Time:** 10 Minutes **Start to Finish:** 8 Hours 40 Minutes  
**Servings:** 5 (1½ cups each)

1 lb boneless beef round steak, cut into ½-inch cubes  
1 jar (26 to 28 oz) marinara sauce  
2½ cups water  
1 package (9 oz) refrigerated cheese-filled ravioli  
½ cup grated Parmesan cheese

1. In 3½- to 4-quart slow cooker, mix beef, marinara sauce and water.
2. Cover; cook on Low heat setting 8 to 10 hours.

**3.** Stir in ravioli. Increase heat setting to High. Cover; cook 20 to 30 minutes until ravioli are tender. Sprinkle individual servings with cheese.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 400 (Calories from Fat 140); Total Fat 15g (Saturated Fat 6g); Cholesterol 105mg; Sodium 1370mg; Total Carbohydrate 36g (Dietary Fiber 2g); Protein 30g

**TIP »**  
**DO AHEAD**  
For quick mornin' preparation, cook up the beef the night before and refrigerate.





• LOW FAT

## Asian Beef and Noodle Soup

Prep Time: 45 Minutes Start to Finish: 1 Hour 10 Minutes  
Servings: 6 (1 ½ cups each)

- 3 oz uncooked cellophane noodles
- 1 tablespoon dark sesame oil
- 1½ lb boneless beef top sirloin steak, cut into bite-size strips
- 2 teaspoons finely chopped garlic
- 2 packages (about 3.5 oz each) fresh shiitake or button mushrooms, sliced
- 6 cups reduced-sodium beef broth
- 2 cups finely sliced bok choy
- 1 cup julienne strips (matchstick-size) carrots
- ½ teaspoon ground ginger
- ¼ teaspoon pepper
- 2 medium green onions, sliced (2 tablespoons)

1. In medium bowl, soak bundle of cellophane noodles in warm water 10 to 15 minutes or until softened; drain. Cut noodle bundle into thirds. Cover and set aside.
2. In 5- to 6-quart Dutch oven, heat oil over medium-high heat. Cook beef, garlic and mushrooms in oil 5 to 6 minutes, stirring occasionally, just until beef is no longer pink.
3. Stir in remaining ingredients except noodles and onions. Heat to boiling; reduce heat to medium-low. Cover; cook 14 to 15 minutes, stirring occasionally, until beef is tender.
4. Stir in noodles. Cover; cook 2 to 3 minutes or until noodles are hot. Sprinkle with onions.

Nutrition Information Per Serving:

1 SERVING: Calories 250 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g); Cholesterol 80mg; Sodium 250mg; Total Carbohydrate 17g (Dietary Fiber 2g); Protein 29g



## Slow Cooker Beefy Vegetable-Barley Soup

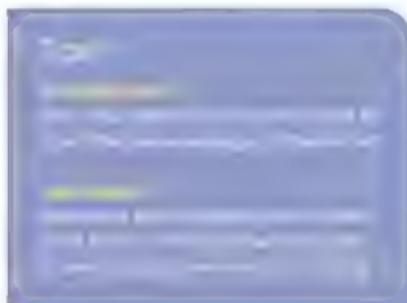
**Prep Time:** 20 Minutes **Start to Finish:** 8 Hours 50 Minutes  
**Servings:** 6 (1½ cups each)

1½ lb beef stew meat  
½ cup frozen chopped onion (from 12-oz bag), thawed  
½ cup uncooked medium barley  
2 cans (14 oz each) beef broth  
1 cup water  
1 teaspoon dried thyme leaves  
1 teaspoon dried marjoram leaves  
½ teaspoon salt  
¼ teaspoon pepper  
2 cups Green Giant® frozen mixed vegetables, thawed

1. Cut beef into bite-size pieces if desired. In 3½- to 4-quart slow cooker, mix all ingredients except mixed vegetables.
2. Cover; cook on Low heat setting 8 to 10 hours.
3. Add mixed vegetables. Increase heat setting to High. Cover; cook 20 to 30 minutes or until vegetables are crisp-tender.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 330 (Calories from Fat 120); Total Fat 14g (Saturated Fat 5g); Cholesterol 70mg; Sodium 880mg; Total Carbohydrate 22g (Dietary Fiber 6g); Protein 26g





## Slow Cooker Beef-Tortellini Soup

**Prep Time:** 20 Minutes **Start to Finish:** 8 Hours 50 Minutes  
**Servings:** 6 (1½ cups each)

- 1 lb beef stew meat
- 1 large onion, chopped (½ cup)
- 1 large carrot, chopped (¾ cup)
- 1 medium stalk celery, chopped (½ cup)
- 2 cloves garlic, finely chopped
- 2 teaspoons sugar
- 1 can (14.5 oz) diced tomatoes, undrained
- 2 cans (10½ oz each) condensed beef consommé
- 1 teaspoon dried basil leaves
- 2 cups frozen cheese-filled tortellini  
(from 1-lb 3-oz bag)
- 1 cup Green Giant® frozen cut green beans

1. In 3½- to 4-quart slow cooker, place beef, onion, carrot, celery, garlic, sugar, tomatoes and beef consommé in order listed.

2. Cover; cook on Low heat setting 8 to 9 hours
3. Stir in basil, frozen tortellini and green beans. Increase heat setting to High. Cover; cook 25 to 30 minutes or until beans are tender.

### Nutrition Information Per Serving:

1 SERVING: Calories 310 (Calories from Fat 120); Total Fat 14g (Saturated Fat 5g); Cholesterol 100mg; Sodium 710mg; Total Carbohydrate 22g (Dietary Fiber 3g); Protein 26g

### Tips »

#### SPECIAL TOUCH

Top each serving with a teaspoon of refrigerated basil pesto.

#### SUBSTITUTION

3 Deviled ham

## Slow Cooker Meatball Stone Soup

Prep Time: 10 Minutes Start to Finish: 10 Hours 10 Minutes Servings: 8

1 bag (16 oz) frozen cooked Italian-style meatballs  
2 cans (14 oz each) beef broth  
2 cans (14.5 oz each) diced tomatoes with Italian herbs, undrained  
1 medium potato, chopped (1 cup)  
1 medium onion, chopped ( $\frac{1}{2}$  cup)  
 $\frac{1}{4}$  teaspoon garlic-pepper blend  
1 bag (1 lb) frozen mixed vegetables

**1.** In 3 1/2- to 4-quart slow cooker, mix frozen meatballs, broth, tomatoes, potato, onion and garlic-pepper blend.

**2.** Cover; cook on Low heat setting 9 to 11 hours or until vegetables are tender.

**3.** Stir in frozen mixed vegetables. Cover; cook on High heat setting 1 hour.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 375 (Calories from Fat 170), Total Fat 18g (Saturated Fat 7g), Cholesterol 120mg, Sodium 1670mg, Total Carbohydrate 27g (Dietary Fiber 7g), Protein 31g





• LOW FAT

## Turkey, Squash and Pasta Soup

**Prep Time:** 20 Minutes **Start to Finish:** 40 Minutes

**Servings:** 6 (1½ cups each)

- 1 tablespoon olive or vegetable oil
- 2 medium stalks celery, coarsely chopped (1 cup)
- 1 medium onion, coarsely chopped (½ cup)
- 1 teaspoon dried sage leaves
- 6 cups reduced-sodium chicken broth
- 2½ cups ½-inch pieces cooked turkey (12 oz)
- 1½ cups uncooked tricolor rotini pasta
- 1½ cups ¾-inch cubes peeled butternut squash (about ½ medium squash)
- ¼ teaspoon pepper

1. In 4½- to 5-quart Dutch oven, heat oil over medium-high heat. Add celery, onion and sage; cook 5 to 6 minutes, stirring frequently, until onion is softened.
2. Stir in remaining ingredients. Heat to boiling; reduce heat to medium. Cover; cook 10 to 12 minutes, stirring occasionally, until pasta and squash are tender.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 270 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g); Cholesterol 50mg; Sodium 1180mg; Total Carbohydrate 24g (Dietary Fiber 2g); Protein 25g

### TIPS

#### SUBSTITUTION

Other short, twisty pasta, such as radiatore, gemelli or rotelle, can be used instead of the rotini.

#### PLANNED-OVERS

When you have leftover turkey, remove it from the bones, then shred. Measure 1½ cups of the turkey into airtight freezer containers; label, date and freeze for up to 2 months. When you're ready to cook, pull it out and use as directed in the recipe.

**• LOW FAT**

## Slow Cooker Turkey-Wild Rice Chowder

**Prep Time:** 30 Minutes **Start to Finish:** 8 Hours 35 Minutes  
**Servings:** 6

4 boneless skinless turkey thighs (about 2 lb),  
 cut into 1-inch cubes  
 2 dried bay leaves  
 3 cups sliced fresh mushrooms (8 oz)  
 $\frac{1}{2}$  cup uncooked wild rice  
 1 medium stalk celery, cut into  $\frac{1}{2}$ -inch pieces ( $\frac{1}{2}$  cup)  
 2 medium carrots, cut into  $\frac{1}{2}$ -inch pieces (1 cup)  
 1 envelope onion-mushroom soup mix (from 1.8-oz package)  
 1 can (10 $\frac{1}{4}$  oz) condensed cream of mushroom soup  
 1 carton (32 oz) chicken broth  
 1 cup Green Giant® frozen baby sweet peas

1. In 3 $\frac{1}{2}$ - to 4-quart slow cooker, place all ingredients except peas in order listed.

2. Cover; cook on Low heat setting 8 to 9 hours.
3. Gently stir in frozen peas. Increase heat setting to High. Cover; cook 5 minutes. Remove bay leaves.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 380 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3g); Cholesterol 155mg; Sodium 1580mg; Total Carbohydrate 25g (Dietary Fiber 4g); Protein 48g





• LOW FAT

## Grandma's Slow Cooker Chicken Noodle Soup

Prep Time: 20 Minutes Start to Finish: 7 Hours 20 Minutes

Servings: 4 (1½ cups each)

¾ lb boneless skinless chicken thighs, cut into 1-inch pieces

2 medium stalks celery, sliced (1 cup)

1 large carrot, chopped (¾ cup)

1 medium onion, chopped (½ cup)

1 can (14.5 oz) diced tomatoes, undrained

1 can (14 oz) chicken broth

1 teaspoon dried thyme leaves

2 cups Green Giant® frozen sweet peas, thawed

1 cup frozen home-style egg noodles (from 12-oz bag)

**1.** Spray 10-inch skillet with cooking spray; heat over medium heat. Cook chicken in skillet about 8 minutes, stirring frequently, until brown.

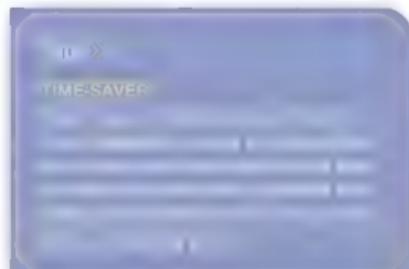
**2.** In 3½- to 4-quart slow cooker, mix chicken and remaining ingredients except peas and noodles.

**3.** Cover; cook on Low heat setting 6 hours 30 minutes to 7 hours.

**4.** Stir in peas and noodles. Increase heat setting to High. Cover; cook about 30 minutes or until noodles are tender.

**Nutrition Information Per Serving:**

1 SERVING: Calories 330 (Calories from Fat 80), Total Fat 2g (Saturated Fat 2.5g); Cholesterol 80mg; Sodium 730mg; Total Carbohydrate 35g (Dietary Fiber 5g); Protein 27g



## Chicken-Vegetable Pot Pie Soup

**Prep Time:** 20 Minutes **Start to Finish:** 1 Hour  
**Servings:** 6 (1½ cups each)

1 sheet frozen puff pastry (from 17.3-oz package), thawed  
 ½ tablespoons butter or margarine  
 6 small red potatoes, cut into eighths  
 1 medium stalk celery, coarsely chopped (½ cup)  
 1 medium carrot, coarsely chopped (½ cup)  
 1 small onion, coarsely chopped (¼ cup)  
 5 cups chicken broth  
 ¼ cup Gold Medal® Wondra® quick-mixing flour  
 1 teaspoon poultry seasoning  
 ¼ teaspoon salt  
 ¼ teaspoon pepper  
 2½ cups 1-inch pieces deli rotisserie chicken (from 2 - to 2½-lb chicken)  
 1 cup Green Giant® frozen sweet peas  
 ¼ cup whipping cream

**1.** Heat oven to 400 F. Cut 6 rounds from puff pastry with 3-inch round cutter. Place on ungreased cookie sheet. Bake 12 to 15 minutes or until puffed and golden brown. Keep warm.

**2.** Meanwhile, in 4½- to 5-quart Dutch oven, melt butter over medium-high heat. Cook potatoes, celery, carrot and onion in butter 5 to 6 minutes, stirring frequently, until onion is softened.

**3.** Beat broth, flour, poultry seasoning, salt and pepper into potato mixture with wire whisk. Heat to boiling; reduce heat to medium-low. Cover; cook 15 to 20 minutes, stirring occasionally, until potatoes are tender and soup is slightly thickened.

**4.** Stir in remaining ingredients. Cover; cook 5 to 6 minutes, stirring occasionally, until chicken and peas are hot. Ladle soup into bowls; top each serving with pastry.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 340 (Calories from Fat 120); Total Fat 13g (Saturated Fat 6g); Cholesterol 75mg; Sodium 1310mg; Total Carbohydrate 32g (Dietary Fiber 4g); Protein 25g

### Tip >

#### DID YOU KNOW?

An easy way to add layers of flavor is to use poultry seasoning. A blend of sage, thyme, marjoram, rosemary, black pepper and nutmeg, this seasoning brings subtle savory notes to chicken and turkey dishes.





• LOW FAT

## Chicken and Barley Soup

Prep Time: 35 Minutes Start to Finish: 35 Minutes  
Servings: 6 (1½ cups each)

- 1 carton (32 oz) chicken broth
- 1 can (14.5 oz) diced tomatoes, undrained
- 2 medium carrots, sliced (1 cup)
- 2 medium stalks celery, sliced (1 cup)
- 1 cup sliced fresh mushrooms (about 3 oz)
- ½ cup uncooked quick-cooking barley
- 1 teaspoon dried minced onion
- 2 cups chopped deli rotisserie chicken  
(from 2- to 2½-lb chicken)

**1.** In 3-quart saucepan, mix all ingredients except chicken. Heat to boiling over medium-high heat. Reduce heat to medium. Cover; simmer 15 to 20 minutes or until barley is tender.

**2.** Add chicken. Cover; cook about 3 minutes or until chicken is hot.

**Nutrition Information Per Serving:**

1 SERVING: Calories 180 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 1g); Cholesterol 40mg; Sodium 1000mg; Total Carbohydrate 16g (Dietary Fiber 4g); Protein 19g

**Tips** »

**VARIATION**

Add ½ teaspoon dried thyme leaves to the soup for a savory flavor.

Be sure to use quick-cooking barley because the regular type needs to cook longer than this recipe allows.

## Chicken and Spinach Tortellini Soup

**Prep Time:** 20 Minutes **Start to Finish:** 45 Minutes  
**Servings:** 5 (1½ cups each)

1 tablespoon olive or vegetable oil  
 ½ cup chopped green onions (about 5 medium)  
 ½ cup julienne-cut carrots  
 1 teaspoon finely chopped garlic  
 6 cups chicken broth  
 2 cups shredded deli rotisserie chicken  
 (from 2- to 2 ½-lb chicken)  
 1 cup frozen small cheese-filled tortellini  
 ¼ teaspoon ground nutmeg, if desired  
 ⅓ teaspoon pepper  
 3 cups chopped fresh spinach

1. In 4½- to 5-quart Dutch oven, heat oil over medium-high heat. Cook onions, carrots and garlic in oil 3 to 4 minutes, stirring frequently, until onions are softened.
2. Stir in broth and chicken. Heat to boiling. Stir in tortellini; reduce heat to medium. Cover; cook 3 to 5 minutes or until tortellini are tender.

3. Stir in nutmeg, pepper and spinach. Cover; cook 2 to 3 minutes or until spinach is hot.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 240 (Calories from Fat 100); Total Fat 11g (Saturated Fat 3g); Cholesterol 80mg; Sodium 1540mg; Total Carbohydrate 10g (Dietary Fiber 1g); Protein 25g





• QUICK • LOW FAT

## Thai-Style Chicken Curry Soup

Prep Time: 15 Minutes Start to Finish: 15 Minutes  
Servings: 4 (1½ cups each)

- 1 carton (32 oz) chicken broth
- 3 tablespoons packed brown sugar
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 2 teaspoons curry powder
- 1 small red bell pepper, coarsely chopped (1/2 cup)
- 1 small jalapeño chile, seeded, finely chopped (1 tablespoon)
- 1 cup chopped deli rotisserie chicken (from 2- to 2½-lb chicken)
- 2 tablespoon chopped fresh cilantro, if desired

**1.** In 3-quart saucepan, stir all ingredients except chicken and cilantro. Heat to boiling over medium-high heat. Reduce heat to medium. Simmer uncovered 3 to 5 minutes or until bell pepper is crisp-tender.

**2.** Stir in chicken. Cook 1 to 2 minutes or until chicken is hot. Just before serving, add cilantro.

### Nutrition Information Per Serving:

1 SERVING: Calories 210 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2g); Cholesterol 60mg; Sodium 1770mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 25g



**• LOW FAT**

## Chicken Creole Soup

**Prep Time:** 35 Minutes **Start to Finish:** 55 Minutes

**Servings:** 8 (1½ cups each)

2 tablespoons butter or margarine  
 2 medium onions, coarsely chopped (1 cup)  
 2 medium stalks celery, coarsely chopped (1 cup)  
 1 medium green bell pepper, coarsely chopped (1 cup)  
 2 teaspoons finely chopped garlic  
 2½ lb boneless skinless chicken breasts or thighs, cut into 1-inch pieces  
 ¼ cup Gold Medal® all-purpose flour  
 2 cans (14.5 oz each) diced tomatoes, undrained  
 4 cups reduced-sodium chicken broth  
 2 cups water  
 1 cup uncooked regular long-grain white rice  
 1 teaspoon salt  
 ¼ teaspoon ground red pepper (cayenne)  
 2 dried bay leaves

1. In 5- to 6-quart Dutch oven, melt butter over medium-high heat. Add onions, celery, bell pepper, garlic and

chicken; cook 7 to 9 minutes, stirring frequently, until onion is softened.

**2.** Stir in flour. Cook 5 to 6 minutes, stirring constantly, until flour is light brown.

**3.** Stir in remaining ingredients. Heat to boiling. Reduce heat to medium-low. Cover; cook 15 to 20 minutes, stirring occasionally, until rice is tender and chicken is no longer pink in center. Remove bay leaves.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 340 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3g); Cholesterol 95mg; Sodium 810mg; Total Carbohydrate 31g (Dietary Fiber 2g); Protein 38g





## Slow Cooker Spicy Chicken and Sausage Soup

**Prep Time:** 20 Minutes **Start to Finish:** 8 Hours 35 Minutes  
**Servings:** 6 (1½ cups each)

1 package (20 oz) boneless skinless chicken thighs, cubed  
1 can (14.5 oz) diced tomatoes, undrained  
1 can (14 oz) chicken broth  
1 cup water  
½ teaspoon red pepper sauce  
½ lb cooked kielbasa, sliced  
1 cup frozen bell pepper and onion stir-fry (from 1-lb bag), thawed  
½ cup uncooked instant white rice

1. In 3- to 3½-quart slow cooker, mix chicken, tomatoes, broth, water and red pepper sauce.
2. Cover; cook on Low heat setting ⅔ to 10 hours.
3. Stir in kielbasa, stir-fry vegetables and rice. Increase

heat setting to High. Cover; cook 10 to 15 minutes until rice is tender.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 330 (Calories from Fat 170); Total Fat 19g (Saturated Fat 6g); Cholesterol 80mg; Sodium 610mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 27g

### TIPS

#### SUCCESS TIP

- Chicken cuts vary.
- Use ½-pound packages.

#### VARIATION

To make soup to suit your family's taste or a spicier flavor, increase the amount of red pepper sauce.

## Minestrone with Italian Sausage

**Prep Time:** 25 Minutes **Start to Finish:** 45 Minutes  
**Servings:** 7 (1½ cups each)

1 tablespoon olive or vegetable oil  
 1 lb bulk sweet Italian sausage  
 1 medium onion, chopped (½ cup)  
 2 medium carrots, coarsely chopped (1 cup)  
 2 teaspoons dried basil leaves  
 2 teaspoons finely chopped garlic  
 3 cans (14 oz each) beef broth  
 2 cups Progresso® diced tomatoes (from 28-oz can), undrained  
 1 can (15 to 16 oz) great northern beans, drained, rinsed  
 1 cup uncooked small elbow macaroni (3½ oz)  
 1 medium zucchini, cut lengthwise in half, then cut into ¼-inch slices (1 cup)  
 1 cup Green Giant® frozen cut green beans

**1.** In 5-quart Dutch oven, heat oil over medium-high heat. Add sausage, onion, carrots, basil and garlic; cook 5 to 7 minutes, stirring frequently, until sausage is no longer pink; drain.

- 2.** Stir broth, tomatoes and great northern beans into sausage mixture. Heat to boiling; reduce heat to medium-low. Cover; cook 7 to 8 minutes, stirring occasionally.
- 3.** Stir in macaroni, zucchini and frozen green beans; heat to boiling. Cook over medium-high heat 5 to 7 minutes, stirring occasionally, until vegetables are hot and macaroni is tender.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 380 (Calories from Fat 140); Total Fat 16g (Saturated Fat 5g); Cholesterol 25mg; Sodium 1400mg; Total Carbohydrate 38g (Dietary Fiber 6g); Protein 20g

It's easy to make this soup meatless. Simply substitute an additional can of great northern beans for your favorite canned beans, omit the sausage and use vegetable broth instead of beef broth.





## • QUICK

**Seafood Bisque**

**Prep Time:** 25 Minutes **Start to Finish:** 25 Minutes  
**Servings:** 8

$\frac{1}{2}$  cup butter or margarine  
 $\frac{1}{2}$  cup Gold Medal® all-purpose flour  
2 cans (14 oz each) chicken broth  
4 cups (1 qt) half-and-half  
 $\frac{1}{2}$  cup dry white wine or water  
 $\frac{1}{2}$  cup chopped drained roasted red bell peppers  
(from 7-oz jar)  
12 oz cod fillet, cut into 1-inch pieces  
12 oz uncooked deveined peeled medium shrimp,  
thawed if frozen and tail shells removed  
 $\frac{1}{2}$  cup basil pesto  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon freshly ground pepper

- In 4-quart Dutch oven, melt butter over medium-high heat. Stir in flour. Gradually stir in broth, half-and-half and wine. Stir in bell peppers and cod. Heat to boiling, stirring occasionally.
- Stir in shrimp. Simmer uncovered 2 to 3 minutes or until shrimp are pink. Stir in pesto, salt and pepper.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 420 (Calories from Fat 280), Total Fat 31g (Saturated Fat 15g), Cholesterol 150mg; Sodium 860mg; Total Carbohydrate 11g (Dietary Fiber 0g); Protein 22g

**Tips »****SUBSTITUTION**

Cooked shrimp works great in this recipe, too. Just add the shrimp to the bisque and simmer until heated through.

**SPECIAL TOUCH**

As you finish up the soup, sprinkle chopped fresh basil leaves and a little freshly shredded Parmesan cheese on each serving. Or for a simple yet showy garnish for each serving, tie a chive around an additional cooked shrimp.

## Corn and Shrimp Chowder

**Prep Time:** 50 Minutes **Start to Finish:** 50 Minutes  
**Servings:** 7 (1½ cups each)

4 slices bacon, cut into ½-inch pieces  
 1 medium onion, coarsely chopped (½ cup)  
 1 medium stalk celery, coarsely chopped (½ cup)  
 6 small red potatoes, cut into ½-inch pieces  
 2 cups Green Giant® Niblets®  
     frozen whole kernel corn  
 ¼ teaspoon dried thyme leaves  
 4 cups chicken broth  
 ¼ cup Gold Medal® Wondra® quick-mixing flour  
 2 cups half-and-half  
 12 oz frozen uncooked medium shrimp, peeled,  
     deveined and tail shells removed (do not thaw)  
 ½ teaspoon salt  
 ¼ teaspoon pepper

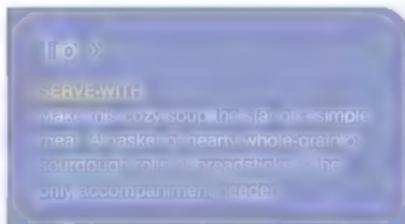
**1.** In 5- to 6-quart Dutch oven, cook bacon over medium-high heat 5 to 6 minutes, stirring frequently, until crisp. Stir in onion, celery, potatoes, frozen corn and thyme. Cook 5 to 6 minutes, stirring frequently, until onion and celery are softened.

**2.** Beat in broth and flour with wire whisk. Heat to boiling; reduce heat to medium. Cover; cook about 15 minutes, stirring occasionally, until potatoes are tender and soup is slightly thickened.

**3.** Stir in half-and-half, shrimp, salt and pepper. Cover; cook 5 to 6 minutes, stirring occasionally, until shrimp are pink.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 280 (Calories from Fat 100), Total Fat 11g (Saturated Fat 6g); Cholesterol 100mg; Sodium 930mg; Total Carbohydrate 31g (Dietary Fiber 3g); Protein 16g





• LOW FAT

## Chunky Tomato Soup

Prep Time: 35 Minutes Start to Finish: 1 Hour 35 Minutes  
Servings: 8

- 2 tablespoons olive or vegetable oil
- 2 medium stalks celery, coarsely chopped (1 cup)
- 2 medium carrots, coarsely chopped (1 cup)
- 2 cloves garlic, finely chopped
- 2 cans (28 oz each) plum (Roma) tomatoes, undrained
- 2 cups water
- 1 teaspoon dried basil leaves
- ½ teaspoon pepper
- 2 cans (14 oz each) vegetable broth

1. In 5- to 6-quart Dutch oven, heat oil over medium-high heat. Add celery, carrots and garlic; cook 5 to 7 minutes, stirring frequently, until carrots are crisp-tender.

2. Stir in tomatoes, breaking up tomatoes coarsely. Stir in water, basil, pepper and broth. Heat to boiling. Reduce heat to low. Cover, simmer 1 hour, stirring occasionally.

**Nutrition Information Per Serving:**

1 SERVING: Calories 90 (Calories from Fat 35); Total Fat 3.5g (Saturated Fat 0.5g), Cholesterol 0mg; Sodium 750mg; Total Carbohydrate 13g (Dietary Fiber 3g); Protein 2g

Give this soup a dash of restaurant pizzazz by topping each bowl with chopped fresh basil leaves and cubes of Parmesan cheese.

• QUICK • LOW FAT

## Fire-Roasted Tomato Basil Soup

**Prep Time:** 30 Minutes **Start to Finish:** 30 Minutes  
**Servings:** 5 (1½ cups each)

1 tablespoon olive or vegetable oil  
 1 large onion, chopped (1 cup)  
 2 medium carrots, chopped (1 cup)  
 2 cans (14.5 oz each) fire-roasted  
 diced tomatoes, undrained  
 2 cans (14 oz each) chicken broth  
 1 cup water  
 1 teaspoon red pepper sauce  
 ½ cup uncooked orzo pasta  
 1 teaspoon dried basil leaves

**1.** In 4-quart saucepan, heat oil over medium heat. Add onion and carrots. Cook 3 to 5 minutes, stirring occasionally, until softened.

- 2.** Stir in tomatoes, broth, water and pepper sauce. Heat to boiling. Stir in pasta. Heat to boiling; reduce heat to medium. Cook uncovered 10 to 15 minutes, stirring occasionally, until pasta and carrots are tender.
- 3.** Stir in basil. Cook about 1 minute, stirring constantly.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 160 (Calories from Fat 40), Total Fat 4g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 990mg; Total Carbohydrate 23g (Dietary Fiber 4g); Protein 7g





• QUICK

## Cheddar Cheese and Broccoli Soup

Prep Time: 30 Minutes Start to Finish: 30 Minutes  
Servings: 6 (1½ cups each)

- 2 cans (10½ oz each) condensed Cheddar cheese soup
- 2 cups water
- 5 cups Green Giant® frozen broccoli florets
- 2 cups milk
- ½ teaspoon ground mustard
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- ½ teaspoon pepper
- 2 cups shredded Cheddar cheese (8 oz)

1. In 4-quart saucepan, mix soup and water. Heat over high heat, stirring constantly, until boiling and smooth.

2. Add broccoli. Heat to boiling; reduce heat to medium. Cover; cook 8 to 10 minutes, stirring occasionally, until broccoli is tender.

3. Stir in milk, mustard, salt, garlic powder and pepper. Cook uncovered 3 to 5 minutes, stirring occasionally, until thoroughly heated. Stir in cheese until melted.

### Nutrition Information Per Serving:

1 SERVING: Calories 340 (Calories from Fat 200); Total Fat 22g (Saturated Fat 13g); Cholesterol 60mg; Sodium 1300mg; Total Carbohydrate 18g (Dietary Fiber 2g); Protein 16g

### SUCCESS HINT

Be sure to stir in the cheese just until melted and serve the soup right away to help prevent curdling.

**• LOW FAT**

## Slow Cooker Zesty Black Bean Soup

**Prep Time:** 25 Minutes **Start to Finish:** 11 Hours 25 Minutes  
**Servings:** 9 (1½ cups each)

2 cups dried black beans (1 lb), sorted, rinsed  
 10 cups water  
 8 cups vegetable broth  
 2 cans (14.5 oz each) no-salt-added stewed tomatoes, undrained  
 2 medium carrots, coarsely chopped (1 cup)  
 1 medium onions, coarsely chopped (1 cup)  
 ¼ cup chopped fresh cilantro  
 2 teaspoons finely chopped garlic  
 ¼ teaspoon pepper  
 ¼ teaspoon ground red pepper (cayenne)  
 Reduced-fat sour cream, if desired  
 Additional chopped fresh cilantro, if desired

**1.** In 4-quart Dutch oven, heat beans and water to boiling; reduce heat. Simmer uncovered 10 minutes. Remove from heat. Cover; let stand 1 hour.

**2.** Drain beans. In 6-quart slow cooker, place beans and remaining ingredients except sour cream and additional cilantro.

**3.** Cover. Cook on Low heat setting 10 to 12 hours.

**4.** Serve soup topped with sour cream and additional cilantro.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 190 (Calories from Fat 5), Total Fat 0.5g (Saturated Fat 0g); Cholesterol 0mg; Sodium 920mg; Total Carbohydrate 41g (Dietary Fiber 12g); Protein 13g

**Tip >****DID YOU KNOW?**

Black beans, also called turtle beans,

have long been popular in Latin

American and Caribbean cooking.

Black on the outside and creamy color

inside, these beans have a sweet flavor.





• LOW FAT

## Slow Cooker Tuscan Bean Soup

Prep Time: 25 Minutes Start to Finish: 8 Hours 25 Minutes  
Servings: 6 (1½ cups each)

1 lb small red potatoes, cut into quarters  
(about 3 cups)  
4 medium carrots, sliced (2 cups)  
1 medium onion, chopped (½ cup)  
2 cloves garlic, finely chopped  
2 cans (15 to 16 oz each) great northern beans,  
drained, rinsed  
4 cans (14 oz each) chicken broth  
2 cups diced fully cooked ham  
1 teaspoon Italian seasoning  
½ teaspoon salt  
2 tablespoons chopped fresh parsley

1. In 3- to 4-quart slow cooker, mix all ingredients except parsley and oil.
2. Cover; cook on Low heat setting 8 to 10 hours.
3. Stir in parsley and oil before serving.

**Nutrition Information Per Serving:**

1 SERVING: Calories 380 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g); Cholesterol 25mg; Sodium 1470mg; Total Carbohydrate 50g (Dietary Fiber 11g); Protein 27g



**• LOW FAT**

## Slow Cooker Creamy Split Pea Soup

**Prep Time:** 20 Minutes **Start to Finish:** 10 Hours 50 Minutes  
**Servings:** 11

1 lb dried green split peas (2 cups), sorted, rinsed  
 6 cups water  
 ½ cup dry sherry or apple juice  
 1 large dark-orange sweet potato,  
 peeled, cubed (2 cups)  
 1 large onion, chopped (1 cup)  
 4 cloves garlic, finely chopped  
 2 teaspoons salt  
 3 cups firmly packed chopped fresh spinach leaves  
 1 cup whipping cream  
 2 tablespoons chopped fresh dill weed  
 Freshly ground pepper to taste

1. In 3½- to 4-quart slow cooker, mix split peas, water, sherry, sweet potato, onion, garlic and salt.
2. Cover; cook on Low heat setting 10 to 11 hours.

**3.** Stir in spinach, whipping cream and dill weed. Cover; cook on Low heat setting about 30 minutes or until spinach is wilted. Season with pepper.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 300 (Calories from Fat 90); Total Fat 10g (Saturated Fat 6g); Cholesterol 35mg; Sodium 620mg; Total Carbohydrate 39g (Dietary Fiber 16g); Protein 13g

**TIPS**

**SERVE WITH:**  
 A mixed green salad splashed with a little vinaigrette would go great with this soup.

**VARIATION:**  
 Add 2 cups VELVEETA moneddar cheese just before serving.





• LOW FAT

## Slow Cooker French Onion Soup

Prep Time: 15 Minutes Start to Finish: 5 Hours 50 Minutes  
Servings: 8

### SOUP

- 3 large onions, sliced
- 3 tablespoons butter or margarine, melted
- 4 cans (14 oz each) beef broth
- 3 tablespoons Gold Medal® all-purpose flour
- 1 tablespoon Worcestershire sauce
- 1 teaspoon sugar
- ¼ teaspoon pepper

### CHEESY BROILED FRENCH BREAD

- 8 slices French bread, 1 inch thick
- ½ cup shredded mozzarella cheese (3 oz)
- 2 tablespoons grated or shredded Parmesan cheese

1. In 5- to 6-quart slow cooker, mix onions and butter. Cover; cook on High heat setting 4 to 5 hours or until onions begin to brown slightly around edges.

2. In small bowl, mix ¼ cup of the broth, the flour, Worcestershire sauce, sugar and pepper. Stir flour mixture and remaining broth into onions. Cover; cook on High heat setting 30 to 35 minutes or until hot.

3. Set oven control to broil. Place bread slices on ungreased cookie sheet. Sprinkle with cheeses. Broil with tops 5 to 6 inches from heat 1 to 3 minutes or until cheeses are melted. Place 1 slice bread on each bowl of soup.

### Nutrition Information Per Serving:

1 SERVING: Calories 190 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3g); Cholesterol 10mg; Sodium 1190mg; Total Carbohydrate 21g (Dietary Fiber 2g); Protein 10g

### Tip >

### SUBSTITUTION

Vegetarians in your family? Use 4 cans of ready-to-serve vegetable broth instead of the beef broth.



## Wild Rice Soup

**Prep Time:** 45 Minutes **Start to Finish:** 45 Minutes  
**Servings:** 7

**1/4 cup** butter or margarine  
**4 medium** stalks celery, sliced (2 cups)  
**2 medium** carrots, coarsely shredded (2 cups)  
**1 large** onion, chopped (1 cup)  
**1 medium** green bell pepper, chopped (1 cup)  
**1/4 cup** plus 2 tablespoons  
     Gold Medal® all-purpose flour  
**1 teaspoon** salt  
**1/2 teaspoon** pepper  
**3 cups** cooked wild rice  
**2 cups** water  
**2 cans** (10.5 oz each) condensed chicken broth  
**3 cups** half-and-half  
**2/3 cup** slivered almonds, toasted, if desired  
**1/2 cup** chopped fresh parsley

1. In 4-quart saucepan or Dutch oven, melt butter over medium-high heat. Cook celery, carrots, onion and bell pepper in butter about 10 minutes, stirring frequently, until crisp-tender.
2. Stir in flour, salt and pepper. Stir in wild rice, water and broth. Heat to boiling; reduce heat. Cover; simmer 15 minutes, stirring occasionally.
3. Stir in half-and-half, almonds and parsley. Heat just until hot (do not boil or soup may curdle).

### Nutrition Information Per Serving:

**1 SERVING:** Calories 360 (Calories from Fat 180); Total Fat 20g (Saturated Fat 11g); Cholesterol 55mg; Sodium 1240mg; Total Carbohydrate 33g (Dietary Fiber 4g); Protein 12g



## Southwestern Pork Soup

**Prep Time:** 25 Minutes **Start to Finish:** 35 Minutes  
**Servings:** 5 (1 1/4 cups each)

**2 teaspoons** vegetable oil  
**1 lb** boneless pork loin, trimmed of fat,  
     cut into 1/2-inch cubes  
**4 medium** green onions, sliced (1/4 cup)  
**1 small** jalapeño chile, seeded, finely chopped  
**1 clove** garlic, finely chopped  
**2 cans** (14 oz each) reduced-sodium chicken broth  
**2 cans** (15 to 16 oz each) great northern beans,  
     rinsed, drained  
**1/2 cup** loosely packed chopped fresh cilantro  
**1/4 cup** loosely packed chopped fresh parsley

1. In 3-quart nonstick saucepan, heat oil over medium-high heat. Add pork; cook 3 to 5 minutes, stirring occasionally, until browned. Add onions, chile and garlic; cook and stir 1 minute.
2. Add broth and beans. Heat to boiling; reduce heat. Cover; simmer about 10 minutes or until pork is no longer pink in center. Stir in cilantro and parsley; cook until heated through.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 400 (Calories from Fat 90); Total Fat 11g (Saturated Fat 3g); Cholesterol 60mg; Sodium 380mg; Total Carbohydrate 45g (Dietary Fiber 11g); Protein 40g

Slow Cooker  
Hungarian Beef  
Stew, p. 49



# satisfying stews

With their hearty ingredients and mouthwatering aromas, these meals in a bowl chase away the season's chills.

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## Continental Pork Stew

**Prep Time:** 40 Minutes **Start to Finish:** 1 Hour 10 Minutes  
**Servings:** 6 (1½ cups each)

- 1 tablespoon olive or vegetable oil
- 1 tablespoon butter or margarine
- 2 teaspoons finely chopped garlic
- 1 package (10 oz) sliced fresh mushrooms (3 cups)
- 1½ lb boneless pork loin roast, cut into 1-inch pieces
- 2½ cups chicken broth
- 1 cup white wine or chicken broth
- 1½ cups frozen small whole onions (from 1-lb bag)
- 3 medium carrots, cut lengthwise in half, then cut into ¼-inch slices
- 1 small onion, studded with 4 whole cloves
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup whipping cream
- ½ cup Gold Medal® Wondra® quick-mixing flour
- Chopped fresh parsley, if desired

1. In 4½- to 5-quart Dutch oven, heat oil and butter over medium-high heat. Cook garlic and mushrooms in oil mixture 5 to 6 minutes, stirring frequently, until mushrooms are softened.
2. Stir in pork. Cook 3 to 7 minutes, stirring frequently, until pork is lightly browned.
3. Stir in broth, wine, frozen whole onions, carrots, onion with cloves, salt and pepper. Heat to boiling, reduce heat to medium-low. Cover, cook 25 to 30 minutes, stirring occasionally, until pork is tender and no longer pink in center.
4. Remove onion with cloves; discard. Beat in whipping cream and flour with wire whisk. Cook 3 to 6 minutes, stirring constantly, until hot and slightly thickened. Sprinkle with parsley.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 450 (Calories from Fat 270); Total Fat 30g (Saturated Fat 13g); Cholesterol 120mg; Sodium 910mg; Total Carbohydrate 15g (Dietary Fiber 2g); Protein 31g

### Tips

If your family likes the flavor of beer, you can substitute beer for the wine. Use boneless, lean meat for the pork.

You can make this studded onion olive oil stew in advance. If the onions aren't quite bushy, whole onions can be cut into 8 pieces.

If you want to have plenty of easy rolls, switch to 8 oz of bread. It's also up to you to add the favorite accessories like sauerkraut, gravy, etc.



## Slow Cooker Beef and Potato Stew

**Prep Time:** 20 Minutes **Start to Finish:** 8 Hours 35 Minutes  
**Servings:** 6 (1½ cups each)

1 cup dry-pack sun-dried tomatoes  
1½ lb beef stew meat  
12 small red potatoes (1½ lb), cut in half  
1 medium onion, cut into 8 wedges  
1½ cups ready-to-eat baby-cut carrots  
1 can (14 oz) beef broth  
1½ teaspoons seasoned salt  
1 dried bay leaf  
½ cup water  
¼ cup Gold Medal® all-purpose flour

1. In small bowl, cover dry tomatoes with boiling water. Let stand 10 minutes; drain. Coarsely chop tomatoes.
2. In 3½- to 4-quart slow cooker, mix tomatoes and remaining ingredients except water and flour.

**3. Cover, cook on Low heat setting 8 to 9 hours.**

**4. In small bowl, mix water and flour; gradually stir into stew. Increase heat setting to High. Cover; cook 10 to 15 minutes or until slightly thickened. Remove bay leaf.**

### Nutrition Information Per Serving:

**1 SERVING:** Calories 350 (Calories from Fat 125); Total Fat 14g (Saturated Fat 5g); Cholesterol 70mg; Sodium 900mg; Total Carbohydrate 34g (Dietary Fiber 4g); Protein 28g

#### TIP

##### PICKING POTATOES

When buying new potatoes, steer clear of those that are wrinkled, sprouted or cracked. It's quite common, however, that new potatoes have spots where they are missing their leathery skin.

## Slow Cooker Cajun Beef Stew

**Prep Time:** 15 Minutes **Start to Finish:** 8 Hours  
**Servings:** 4 to 6

**1/4** cup Caribbean jerk marinade  
**1 1/2** lb beef stew meat  
**4** medium red potatoes (about **3/4** lb),  
 cut into quarters  
**1/2** cup Gold Medal® all-purpose flour  
**1** tablespoon spicy Cajun seasoning  
**1** can (14.5 oz) diced tomatoes, undrained  
**3** cups frozen bell pepper and onion stir-fry  
 (from 1-lb bag)

- Pour marinade over beef in resealable food-storage plastic bag or glass or plastic dish; coat beef with marinade. Let stand 15 minutes.
- Spray inside of 4- to 5-quart slow cooker with cooking spray. Place potatoes in slow cooker. Mix flour and Cajun seasoning; toss with beef and marinade, coating well. Place beef and marinade on potatoes. Add tomatoes.
- Cover; cook on Low heat setting 7 to 8 hours.
- Stir in stir-fry vegetables. Cover; cook on Low heat setting 15 to 30 minutes or until vegetables are tender.

### Nutrition Information Per Serving:

**1 SERVING** Calories 550 (Calories from Fat 180); Total Fat 20g (Saturated Fat 8g); Cholesterol 100mg; Sodium 320mg; Total Carbohydrate 52g (Dietary Fiber 6g); Protein 41g

### Tips »

#### VARIATION

If you like your food hot and spicy, you may want to increase the Cajun seasoning to 2 tablespoons.

#### DID YOU KNOW?

Cajun cuisine is a local regional specialty of Louisiana, which has a brownish or "dirty" appearance from the chicken livers that are cooked and ground and then added to the stew mixture. With bits of bell pepper, onion, garlic and pepper, this classic dish's distinct spiciness and unique flavor will milden even the most sensitive palate. Simply serve this southern-inspired stew with a hot, cooked white or brown rice.





## Burgundy Beef Stew

**Prep Time:** 15 Minutes **Start to Finish:** 2 Hours 5 Minutes  
**Servings:** 8 (about 1½ cups each)

6 slices bacon, cut into 1-inch pieces  
2 lb beef stew meat, cut into 1-inch pieces  
½ cup Gold Medal® all-purpose flour  
1½ cups dry red wine or beef broth  
1½ teaspoons chopped fresh or ½ teaspoon dried thyme leaves  
1¼ teaspoons salt  
1 teaspoon beef bouillon granules  
¼ teaspoon pepper  
1 clove garlic, finely chopped  
1 dried bay leaf  
2 tablespoons butter or margarine  
1 package (8 oz) sliced fresh mushrooms (3 cups)  
4 medium onions, sliced  
Chopped fresh parsley, if desired

1. In 4-quart Dutch oven, cook bacon over low heat, stirring occasionally, until crisp. Remove bacon with slotted spoon. Refrigerate bacon.
2. Coat beef with flour. Cook beef in bacon drippings

over medium-high heat, stirring frequently, until brown. Drain excess fat from Dutch oven.

3. Add wine and just enough water to cover beef to Dutch oven. Stir in thyme, salt, bouillon granules, pepper, garlic and bay leaf. Heat to boiling; reduce heat. Cover; simmer about 1 hour 30 minutes or until beef is tender.
4. In 12-inch skillet, melt butter over medium heat. Cook mushrooms and onions in butter, stirring frequently, until onions are tender. Stir mushroom mixture and bacon into stew. Cover; simmer 10 minutes. Remove bay leaf. Garnish stew with parsley.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 340 (Calories from Fat 190); Total Fat 21g (Saturated Fat 8g); Cholesterol 85mg; Sodium 650mg; Total Carbohydrate 10g (Dietary Fiber 2g); Protein 27g



Serve the stew over hot cooked egg noodles or complete meal rice bowls.

## Slow Cooker Hungarian Beef Stew

**Prep Time:** 10 Minutes **Start to Finish:** 7 Hours 25 Minutes  
**Servings:** 6 (1½ cups each)

2 lb beef stew meat  
 6 unpeeled small red potatoes, cut into ¾-inch pieces (3 cups)  
 1 cup frozen small whole onions (from 1-lb bag), thawed  
 ¼ cup Gold Medal® all-purpose flour  
 1 tablespoon paprika  
 ½ teaspoon peppered seasoned salt  
 ¼ teaspoon caraway seed  
 1 can (14 oz) beef broth  
 1½ cups Green Giant® frozen sweet peas, thawed  
 ½ cup sour cream

**1.** Spray 3- to 4-quart slow cooker with cooking spray. Add beef, potatoes, onions, flour, paprika, peppered seasoned salt and caraway seed to cooker; toss until well mixed. Stir in broth.

**2.** Cover; cook on Low heat setting 7 to 8 hours.

**3.** Stir in peas and sour cream. Cover; cook on Low heat setting about 15 minutes or until peas are tender.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 460 (Calories from Fat 190), Total Fat 22g (Saturated Fat 9g); Cholesterol 105mg; Sodium 530mg; Total Carbohydrate 31g (Dietary Fiber 5g); Protein 37g

### TIPS

#### SUBSTITUTION

If you don't have the frozen onions on hand, you can substitute 1½ cups chopped onion.

#### HOW-TO

Skim the fat from stews and soups with a spoon. Place a slice of bread on the top of the mixture for a short time to absorb the fat.





## Italian Beef and Ravioli Stew

Prep Time: 30 Minutes Start to Finish: 1 Hour 40 Minutes  
Servings: 6 (1½ cups each)

- 1 tablespoon olive or vegetable oil
- 1 medium onion, coarsely chopped (½ cup)
- 2 teaspoons finely chopped garlic
- 2 teaspoons chopped fresh rosemary leaves
- 1 medium yellow or green bell pepper, cut into 2-inch strips
- 2 lb boneless beef chuck, cut into 1-inch pieces
- 2 cans (14½ oz each) diced tomatoes with balsamic vinegar, basil and olive oil, undrained
- ½ cup red wine or beef broth
- 1½ cups Green Giant® frozen cut green beans
- 1 package (9 oz) refrigerated cheese-filled ravioli

1. In 4½- to 5-quart Dutch oven, heat oil over medium-high heat. Cook onion, garlic, rosemary and bell pepper in oil 4 to 5 minutes, stirring frequently, until onion is softened. Stir in beef. Cook 6 to 8 minutes, stirring occasionally, until beef is lightly browned.
2. Stir in tomatoes and wine. Heat to boiling; reduce heat to medium-low. Cover; cook 45 to 50 minutes, stirring occasionally, until beef is tender.
3. Stir in frozen green beans and ravioli. Increase heat to medium-high. Cook 8 to 10 minutes, stirring occasionally, until ravioli are tender.

### Nutrition Information Per Serving:

1 SERVING: Calories 495 (Calories from Fat 270); Total Fat 30g (Saturated Fat 9g); Cholesterol 135mg; Sodium 620mg; Total Carbohydrate 78g (Dietary Fiber 3g); Protein 38g

### TIPS

1. To add the flavor of rosemary to this dish, if you like, basil is a good substitute. If you like basil, add some fresh basil instead of dried.

2. Warm Italian beans, bread and herb breadsticks make a combination with this hearty stew. Eat the meal on the go with a small yogurt yogurt smoothie and chocolate-dipped biscuits.

3. This dish is also delicious when served with a side of pasta and a glass of red wine.

4. This dish is also delicious when served with a side of pasta and a glass of red wine.

## Slow Cooker Beef Stroganoff Stew

**Prep Time:** 20 Minutes **Start to Finish:** 5 Hours 50 Minutes  
**Servings:** 5 (1½ cups each)

1 medium onion, chopped (½ cup)  
 1 clove garlic, finely chopped  
 1 lb boneless beef tip steak, cut into ½-inch pieces  
 2 cans (18 oz each) Progresso® Vegetable Classics creamy mushroom soup  
 ½ cup water  
 2½ cups uncooked wide egg noodles (4 oz)  
 1 cup sour cream  
 2 tablespoons chopped fresh parsley, if desired

**1.** In 3½- to 4-quart slow cooker, layer onion, garlic and beef. Pour soup and water over beef.

**2.** Cover; cook on Low heat setting 5 to 7 hours.

**3.** Stir noodles into mixture. Increase heat setting to High. Cover; cook 20 to 30 minutes or until noodles are tender. Stir in sour cream. Garnish individual servings with parsley.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 430 (Calories from Fat 220); Total Fat 26g (Saturated Fat 12g); Cholesterol 125mg; Sodium 880mg; Total Carbohydrate 29g (Dietary Fiber 1g); Protein 24g

### Tip >

#### TIME-SAVER

To save precious minutes in the morning, mince garlic the night before. You could also cut up the beef the night before and refrigerate.





• LOW FAT

## Dijon Steak and Potato Stew

Prep Time: 20 Minutes Start to Finish: 45 Minutes  
Servings: 4 (1½ cups each)

- 1 lb boneless beef sirloin, cut into ½-inch pieces
- ½ teaspoon peppered seasoned salt
- 2 jars (12 oz each) home-style beef gravy
- 1 cup water
- 2 tablespoons Dijon mustard
- ¼ teaspoon dried thyme leaves
- 4 unpeeled small red potatoes, cut into ½- to ¾-inch cubes (about 2 cups)
- 1½ cups Green Giant® frozen cut green beans
- 2 medium carrots, sliced (1 cup)

**1.** Sprinkle beef with peppered seasoned salt. In 4-quart Dutch oven or 12-inch nonstick skillet, cook beef over medium-high heat about 4 minutes, stirring frequently, until brown.

- 2.** Stir in gravy, water, mustard and thyme until well blended. Stir in potatoes, green beans and carrots. Heat to boiling; reduce heat to medium-low.
- 3.** Cover, cook 20 to 22 minutes, stirring occasionally, until potatoes and beans are tender.

**Nutrition Information Per Serving:**

1 SERVING: Calories 300 (Calories from Fat 70), Total Fat 8g (Saturated Fat 3g); Cholesterol 85mg; Sodium 1370mg; Total Carbohydrate 26g (Dietary Fiber 5g); Protein 32g



**SUBSTITUTION**

If you have baby-cut carrots on hand, go ahead and use them instead of the sliced carrots.

**• LOW FAT**

## French Peasant Chicken Stew

**Prep Time:** 10 Minutes **Start to Finish:** 35 Minutes

**Servings:** 8 (1½ cups each)

- 2 cups ready-to-eat baby-cut carrots
- 1 cup sliced fresh mushrooms (about 3 oz)
- 4 small red potatoes, cut into quarters
- 1 jar (12 oz) chicken gravy
- 1 can (14 oz) reduced-sodium chicken broth
- 1 teaspoon dried thyme leaves
- ½ cup Green Giant® LeSueur® frozen baby sweet peas
- 1 deli rotisserie chicken (2 to 2 ½ lb), cut into serving pieces

**1.** In 4-quart saucepan, mix all ingredients except peas and chicken

**2.** Heat to boiling over medium-high heat. Reduce heat to medium-low. Cover; simmer about 20 minutes or until vegetables are tender

**3.** Stir in peas and chicken. Cover; simmer about 5 minutes or until peas are tender

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 290 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2.5g); Cholesterol 75mg; Sodium 920mg; Total Carbohydrate 22g (Dietary Fiber 4g); Protein 28g





## Slow Cooker Creamy Herbed Chicken Stew

**Prep Time:** 30 Minutes **Start to Finish:** 7 Hours 40 Minutes  
**Servings:** 12 (1½ cups each)

- 4 cups ready-to-eat baby-cut carrots
- 4 medium Yukon gold potatoes, cut into 1½-inch pieces
- 1 large onion, chopped (1 cup)
- 2 medium stalks celery, sliced (1 cup)
- 1 teaspoon dried thyme leaves
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 lb boneless skinless chicken thighs
- 3 cups chicken broth
- 2 cups fresh snap pea pods
- 1 cup whipping cream
- ½ cup Gold Medal® all-purpose flour
- 1 teaspoon dried thyme leaves

1. In 5- to 6-quart slow cooker, place carrots, potatoes, onion and celery. Sprinkle with 1 teaspoon thyme, the salt and pepper. Top with chicken. Pour in broth.
2. Cover; cook on Low heat setting 7 to 8 hours, adding pea pods for last 5 to 10 minutes of cooking.

3. Remove chicken and vegetables from cooker to serving bowl, using slotted spoon; cover to keep warm. Increase heat setting to High. In small bowl, mix whipping cream, flour and 1 teaspoon thyme; stir into liquid in cooker. Cover; cook about 10 minutes or until thickened. Pour sauce over chicken and vegetables.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 270 (Calories from Fat 110); Total Fat 13g (Saturated Fat 6g); Cholesterol 70mg; Sodium 430mg; Total Carbohydrate 18g (Dietary Fiber 3g); Protein 20g

### Tips

Chicken thighs are ideal for slow cooking because they stay moist and juicy unlike chicken breasts. While roasting become dry and brittle during the cooking process.

• Use baby-cut instead of regular

• Use 4 qt. instead of 6 qt.

## Slow Cooker Hearty Pork Stew

**Prep Time:** 35 Minutes **Start to Finish:** 7 Hours 20 Minutes  
**Servings:** 6 (1½ cups each)

1 tablespoon vegetable oil  
 1½ lb boneless pork loin roast, cut into 1-inch cubes  
 3 medium carrots, cut into ½-inch slices (1½ cups)  
 1 medium onion, chopped (½ cup)  
 2 cups ½-inch cubes peeled parsnips  
 1½ cups 1-inch cubes peeled butternut squash  
 4 cups chicken broth  
 1 tablespoon chopped fresh or 1 teaspoon dried sage leaves  
 2 teaspoons chopped fresh or ¼ teaspoon dried thyme leaves  
 ½ teaspoon salt  
 ½ teaspoon pepper  
 3 tablespoons Gold Medal® all-purpose flour  
 3 tablespoons butter or margarine, softened

1. In 10-inch skillet, heat oil over medium-high heat. Cook pork in oil 6 to 8 minutes, stirring occasionally, until browned on all sides.
2. In 3-quart slow cooker, mix pork and remaining ingredients except flour and butter.

3. Cover; cook on Low heat setting 6 to 7 hours.
4. Mix flour and butter; gradually stir into stew until blended. Increase heat setting to High. Cover; cook 30 to 45 minutes, stirring occasionally, until thickened.

### Nutrition Information Per Serving:

1 SERVING: Calories 365 (Calories from Fat 160); Total Fat 18g (Saturated Fat 7g); Cholesterol 90mg; Sodium 980mg; Total Carbohydrate 21g (Dietary Fiber 4g); Protein 30g

### Tips

• You can add 3 carrots; leave them whole and add 6 more sliced carrots.

The skin of winter squash soft, but can be extremely hard and sticky. Cut to make cutting easier. Use a heavy knife or cleaver. Shave the skin off down through the width of each piece of squash at a time.





## Slow Cooker Smoky Ham and Navy Bean Stew

Prep Time: 10 Minutes Start to Finish: 11 Hours 10 Minutes  
Servings: 4

1 lb cooked ham, cut into  $\frac{1}{2}$ -inch cubes (3 cups)  
1 cup dried navy beans, sorted, rinsed  
2 medium stalks celery, sliced (1 cup)  
1 small onion, chopped ( $\frac{1}{4}$  cup)  
2 medium carrots, sliced (1 cup)  
2 cups water  
 $\frac{1}{4}$  teaspoon dried thyme leaves  
 $\frac{1}{4}$  teaspoon liquid smoke  
 $\frac{1}{4}$  cup chopped fresh parsley

1. In 3½- to 4-quart slow cooker, mix all ingredients except parsley.

2. Cover; cook on Low heat setting 10 to 12 hours. Stir in parsley before serving.

### Nutrition Information Per Serving:

1 SERVING Calories 390 (Calories from Fat 100), Total Fat 11g (Saturated Fat 3.5g), Cholesterol 65mg, Sodium 1740mg, Total Carbohydrate 37g (Dietary Fiber 9g), Protein 37g



### SERVE WITH:

For an effortless meal, serve the stew with microwavable frozen baked biscuits. Just open them in the microwave as you're dishing up the stew.

## Italian Seafood Stew with Garlic-Herb Croutons

**Prep Time:** 1 Hour **Start to Finish:** 1 Hour 30 Minutes  
**Servings:** 8 (1½ cups each)

12 fresh clams in shells  
2 tablespoons white vinegar  
12 fresh mussels in shells  
2 bottles (8 oz each) clam juice  
2 cans (14.5 oz each) diced tomatoes, undrained  
2 cans (15 oz each) tomato sauce  
1 cup dry white wine or water  
1 container (7 oz) refrigerated pesto  
1 lb cod fillets, cut into bite-size pieces  
½ lb uncooked deveined peeled medium shrimp  
(about 16), thawed if frozen, tail shells removed  
½ lb uncooked sea scallops (about 16), thawed  
if frozen  
3 tablespoons butter or margarine, softened  
16 slices (½ inch thick) French bread

1. Discard any broken-shell or open (dead) clams. Place remaining clams in large container. Cover with 1½ cups water and the vinegar. Let stand 30 minutes; drain. Scrub clams in cold water.
2. Meanwhile, discard any broken-shell or open (dead) mussels. Scrub remaining mussels in cold water, removing any barnacles with a dull paring knife. Pull beard by giving it a tug (using a kitchen towel may help). If you have trouble removing it, use a pliers to grip and pull gently. Place mussels in large container. Cover with cool water. Agitate water with hand, then drain and discard water. Repeat several times until water runs clear; drain.

**3.** Heat oven to 350°F. In 4-quart Dutch oven, mix clam juice, tomatoes, tomato sauce, wine and ½ cup of the pesto. Layer cod, shrimp, scallops, mussels and clams in Dutch oven. Heat to boiling over medium-high heat; reduce heat. Cover; simmer 15 to 20 minutes or until mussel and clam shells have opened.

**4.** Meanwhile, in small bowl, mix butter and remaining pesto until well blended. Spread on both sides of bread. On ungreased cookie sheet, place bread in single layer. Bake 10 to 15 minutes, turning once, until toasted on both sides.

**5.** Discard any mussels or clams that don't open. Spoon stew into soup bowls; top with croutons.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 450 (Calories from Fat 190); Total Fat 21g (Saturated Fat 5g); Cholesterol 110mg; Sodium 1590mg; Total Carbohydrate 33g (Dietary Fiber 4g); Protein 32g

### Tips

Double up on the seafood and fish if you're looking for a filling meal.

Have all the ingredients assembled on a tray or cookie sheet in your refrigerator so you can whip this up in minutes.





## Tomato-Vegetable Stew with Cheddar Cheese Dumplings

**Prep Time:** 20 Minutes **Start to Finish:** 1 Hour 5 Minutes  
**Servings:** 5

### STEW

- 2 tablespoons vegetable oil
- 2 large onions, coarsely chopped (2 cups)
- 2 medium stalks celery, coarsely chopped ( $\frac{3}{4}$  cup)
- 2 cups frozen Italian green beans
- 1 can (28 oz) Progresso® diced tomatoes, undrained
- 1 can (14 oz) vegetable broth
- 1 teaspoon dried basil leaves
- 1/4 teaspoon pepper

### DUMPLINGS

- 1½ Gold Medal® all-purpose flour
- 2¼ teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon ground mustard
- ¼ cup shortening
- ½ cup shredded sharp Cheddar cheese (2 oz)
- ½ cup milk

1. In 4½- to 5-quart Dutch oven, heat oil over medium-high heat. Add onions and celery; cook, stirring frequently, until tender.

**2.** Stir in remaining stew ingredients. Heat to boiling. Reduce heat to low; simmer uncovered 15 to 20 minutes or until beans are tender.

**3.** Meanwhile, in medium bowl, stir together flour, baking powder, salt and mustard. With pastry blender or fork, cut in shortening until mixture looks like coarse crumbs. Stir in cheese. Add milk; stir just until dry ingredients are moistened.

**4.** Drop dough by rounded tablespoonfuls onto simmering stew. Cover; cook over medium-low heat 20 to 25 minutes or until dumplings are firm when pressed.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 420 (Calories from Fat 190); Total Fat 21g (Saturated Fat 6g); Cholesterol 15mg; Sodium 1610mg; Total Carbohydrate 47g (Dietary Fiber 6g); Protein 11g



**• LOW FAT**

## Bean and Vegetable Stew with Polenta

**Prep Time:** 1 Hour 15 Minutes

**Start to Finish:** 1 Hour 15 Minutes

**Servings:** 4 (1½ cups each)

1 tablespoon olive or vegetable oil  
 1 medium yellow or green bell pepper, coarsely chopped (1 cup)  
 1 medium onion, coarsely chopped (½ cup)  
 2 teaspoons finely chopped garlic  
 2 medium carrots, cut into ¼-inch slices (1 cup)  
 2 cans (14.5 oz each) diced tomatoes with basil, garlic and oregano, undrained  
 1 can (15 to 16 oz) black-eyed peas, drained, rinsed  
 1 can (19 oz) Progresso® cannellini beans, drained, rinsed  
 1 cup water  
 1 teaspoon Italian seasoning  
 ½ teaspoon salt  
 ¼ teaspoon pepper  
 1 tube (16 oz) refrigerated polenta  
 1 cup Green Giant® frozen cut green beans

**1.** In 4½- to 5-quart Dutch oven, heat oil over medium heat. Add bell pepper, onion and garlic; cook 5 to 6 minutes, stirring frequently, until onion is softened.

**2.** Stir in remaining ingredients except polenta and green beans. Heat to boiling. Reduce heat to medium-low. Cover; cook 35 to 40 minutes, stirring occasionally, until carrots are tender and stew is hot.

**3.** Meanwhile, cook polenta as directed on package; keep warm.

**4.** Stir green beans into stew. Cover; cook 5 to 6 minutes, stirring occasionally, until beans are hot. Serve stew over polenta.

### Nutrition Information Per Serving:

**1 SERVING.** Calories 480 (Calories from Fat 45); Total Fat 5g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 1580mg; Total Carbohydrate 87g (Dietary Fiber 15g); Protein 22g





A photograph showing two green bowls filled with white bean-chicken chili. The chili is a hearty mixture of beans, diced tomatoes, and shredded chicken, garnished with fresh cilantro and a dollop of sour cream. In the background, a stack of tortilla chips is visible, some of which have been dipped into the chili. The bowls are placed on a light-colored surface.

White Bean-Chicken  
Chili, p. 71



# classic chilies

Hot or mild, red or white, traditional or Cincinnati-style, there's a bowl of chili for just about every taste and temperament.

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**• LOW FAT**

## Easy Chicken Chili

Prep Time: 40 Minutes Start to Finish: 40 Minutes

Servings: 6 (1½ cups each)

- 1 tablespoon olive or vegetable oil
- 1 medium onion, chopped (½ cup)
- ½ cup chopped red bell pepper
- 1 can (10½ oz) condensed cream of chicken soup
- 1 can (14 oz) chicken broth
- 1 cup water
- 2 cups diced deli rotisserie chicken  
(from 2- to 2½-lb chicken)
- 2 cans (15 ⅓ 16 oz each) great northern beans, drained, rinsed
- 1 can (4.5 oz) Old El Paso® chopped green chiles, undrained
- ½ teaspoon dried oregano leaves
- ½ teaspoon ground cumin
- ½ cup sour cream, if desired
- Chopped fresh cilantro, if desired

- 1.** In 4-quart saucepan, heat oil over medium-high heat. Add onion and bell pepper. Cook 2 to 3 minutes, stirring frequently, until tender.
- 2.** Stir in soup, broth and water. Cook 1 to 2 minutes, stirring frequently, until smooth and well blended. Stir in chicken, beans, chiles, oregano and cumin. Heat to boiling; reduce heat to medium-low. Cook uncovered 10 to 15 minutes, stirring occasionally, until thoroughly heated.
- 3.** Top each serving with sour cream and cilantro.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 360 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2.5g); Cholesterol 45mg; Sodium 860mg; Total Carbohydrate 39g (Dietary Fiber 8g); Protein 28g

TIME-SAVER

If you are pressed for time, use 1 cup frozen bell pepper and onion stir-fry (from 1-pound bag) instead of the fresh onion and bell pepper.

Betty Crocker



## Slow Cooker Family-Favorite Chili

**Prep Time:** 20 Minutes **Start to Finish:** 6 Hours 20 Minutes  
**Servings:** 8 (1½ cups each)

2 lb lean (at least 80%) ground beef  
 1 large onion, chopped (1 cup)  
 2 cloves garlic, finely chopped  
 1 can (28 oz) Progresso® diced tomatoes, undrained  
 1 can (15 to 16 oz) chili beans in sauce, undrained  
 1 can (15 oz) tomato sauce  
 2 tablespoons chili powder  
 1½ teaspoons ground cumin  
 ½ teaspoon salt  
 ½ teaspoon pepper

- In 12-inch skillet, cook beef and onion over medium heat 8 to 10 minutes, stirring occasionally, until beef is brown; drain.
- In 4- to 5-quart slow cooker, mix beef, onion and remaining ingredients.
- Cover; cook on Low heat setting 6 to 8 hours.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 300 (Calories from Fat 120); Total Fat 13g (Saturated Fat 5g); Cholesterol 70mg; Sodium 1120mg; Total Carbohydrate 26g (Dietary Fiber 5g); Protein 25g

### Tips

#### SUBSTITUTION

Substitute half of the ground beef with ground pork to give this chili a richer flavor.

#### SUCCESS HINT

Starting with hot cooked ground beef is safer because getting cold, uncooked ground beef to a safe temperature in a slow cooker takes too long. Also, using cooked and drained ground beef helps eliminate that extra fat and liquid that would accumulate during cooking.

## Enchilada Chili

**Prep Time:** 35 Minutes **Start to Finish:** 35 Minutes  
**Servings:** 4 (1½ cups each)

1 lb lean (at least 80%) ground beef  
 1 medium onion, chopped (½ cup)  
 1 can (14.5 oz) diced tomatoes with  
 green chiles, undrained  
 1 can (10 oz) Old El Paso® enchilada sauce  
 1½ cups Green Giant® Niblets®  
 frozen whole kernel corn  
 1 can (15 to 16 oz) spicy chili beans in  
 sauce, undrained  
 1 cup chili cheese-flavored corn chips, if desired

1. In 4-quart saucepan, cook beef and onion over medium-high heat 5 to 7 minutes, stirring frequently, until beef is brown; drain.
2. Stir tomatoes, enchilada sauce and corn into beef. Heat to boiling; reduce heat to medium-low. Cook 10 minutes, stirring occasionally.

3. Stir in beans. Cook 5 to 8 minutes, stirring occasionally, until thoroughly heated. Sprinkle individual servings with corn chips.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 380 (Calories from Fat 130); Total Fat 15g  
 (Saturated Fat 5g); Cholesterol 70mg; Sodium 1440mg; Total  
 Carbohydrate 38g (Dietary Fiber 6g); Protein 29g

### Tips

#### SPECIAL TOUCH

You can top the chili with shredded  
 Cheddar cheese instead of the corn  
 chips if you like.

#### SUCCESS HINT

Choose your heat level by using mild  
 or hot enchilada sauce in the chili.





• LOW FAT

## Slow Cooker Beef-Vegetable Chili

**Prep Time:** 20 Minutes **Start to Finish:** 7 Hours 20 Minutes  
**Servings:** 6 (1½ cups each)

- 1½ lb boneless beef round steak, cut into ½-inch cubes
- 1 large onion, coarsely chopped (1 cup)
- 2 cups Green Giant® frozen mixed vegetables, thawed
- 2 cans (14.5 oz each) diced tomatoes with green chiles, undrained
- 1 can (15 oz) Progresso® black beans, drained, rinsed
- 1 can (15 oz) Progresso® dark red kidney beans, drained, rinsed
- 1 package (1.25 oz) chili seasoning mix
- 2 cups water
- ¾ cup shredded Cheddar cheese (3 oz)
- 2 tablespoons chopped fresh cilantro

**1.** Heat 12-inch nonstick skillet over medium-high heat. Cook beef and onion in skillet till 7 minutes, stirring occasionally, until beef is brown; drain.

**2.** In 3½- to 4-quart slow cooker, mix beef mixture and remaining ingredients except cheese and cilantro.

**3.** Cover; cook on Low heat setting 7 to 9 hours. Top individual servings with cheese and cilantro.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 420 (Calories from Fat 80); Total Fat 10g (Saturated Fat 4.5g); Cholesterol 75mg; Sodium 950mg; Total Carbohydrate 50g (Dietary Fiber 14g); Protein 41g

**Tip**

**SERVE WITH**

Corn muffins from the oven or a pan of homemade corn bread go great with this meal!

## Slow Cooker Texas Chuck Wagon Chili

**Prep Time:** 30 Minutes **Start to Finish:** 8 Hours 45 Minutes  
**Servings:** 8 (1½ cups each)

2 tablespoons olive or vegetable oil  
 4 large onions, cut into eighths  
 4 to 4½ lb fresh beef brisket (not corned beef),  
     trimmed of fat, cut into 1-inch pieces  
 1½ tablespoons finely chopped garlic  
 2½ teaspoons salt  
 ½ teaspoon pepper  
 2 to 4 dried ancho chiles, coarsely chopped  
 2 tablespoons ground cumin  
 3 cups beef broth  
 2 large yellow, red or green bell peppers, cut into  
     2 ½-inch strips  
 Shredded Cheddar cheese, if desired

**1.** In 4-quart Dutch oven, heat oil over medium-high heat. Cook onions in oil 5 to 6 minutes, stirring frequently, until softened. Stir in beef, garlic, salt and pepper.

Cook about 13 minutes, stirring occasionally, until beef is lightly browned; drain

- Place beef mixture in 6-quart slow cooker. Stir in chilies, cumin and broth.
- Cover; cook on Low heat setting 8 to 9 hours.
- Stir in bell peppers. Increase heat setting to High. Cover; cook 10 to 12 minutes or until bell peppers are hot. Serve with cheese.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 435 (Calories from Fat 180); Total Fat 20g (Saturated Fat 7g); Cholesterol 130mg; Sodium 1250mg; Total Carbohydrate 12g (Dietary Fiber 2g); Protein 52g

**Tip:**

**SERVE WITH:**

For a delicious Tex-Mex flavor, serve Southern Buttermilk Cornbread (page 10) and your favorite chili cole slaw.





• QUICK

## Cincinnati Chili

Prep Time: 30 Minutes Start to Finish: 30 Minutes  
Servings: 5 (1 cup chili and 1 cup spaghetti; each)

- 10 oz uncooked spaghetti  
1 tablespoon vegetable oil  
1 lb ground turkey breast  
1 medium onion, chopped ( $\frac{1}{2}$  cup)  
1 clove garlic, finely chopped  
1 jar (26 oz) chunky vegetable-style tomato pasta sauce  
1 can (15 oz) Progresso® dark red kidney beans, drained, rinsed  
2 tablespoons chili powder

1. Cook and drain spaghetti as directed on package
2. Meanwhile, in 10-inch skillet, heat oil over medium heat. Cook turkey, onion and garlic in  $\frac{1}{2}$  to 6 minutes, stirring occasionally, until turkey is no longer pink.
3. Stir pasta sauce, beans and chili powder into turkey

mixture, reduce heat to low. Simmer uncovered 10 minutes, stirring occasionally. Serve sauce over spaghetti.

**Nutrition Information Per Serving:**

1 SERVING: Calories 625 (Calories from Fat 135), Total Fat 15g (Saturated Fat 3g), Cholesterol 60mg, Sodium 1020mg, Total Carbohydrate 96g (Dietary Fiber 11g), Protein 37g

**Tips**

**SUBSTITUTION:**

If you have ground beef in the freezer, you can use it instead of the turkey, and you won't need the oil.

**SERVE-WITH:**

This quick-to-fix chili makes a great weeknight dinner. Try it with a Caesar salad tossed with herb butter and sliced olives.

## • LOW FAT

## Slow Cooker Turkey and Brown Rice Chili

**Prep Time:** 20 Minutes **Start to Finish:** 8 Hours 35 Minutes  
**Servings:** 8

1 tablespoon vegetable oil  
 ½ lb ground turkey breast  
 1 large onion, chopped (1 cup)  
 2 cans (14.5 oz each) diced tomatoes, undrained  
 1 can (15 to 16 oz) chili beans in sauce, undrained  
 1 can (4.5 oz) Old El Paso® chopped green chiles, drained  
 ½ cup water  
 1 tablespoon sugar  
 ½ teaspoons chili powder  
 1 teaspoon ground cumin  
 ½ teaspoon salt  
 2 cups cooked brown rice

1. In 12-inch skillet, heat oil over medium heat. Cook turkey and onion in oil 8 to 10 minutes, stirring frequently, until turkey is no longer pink; drain.
2. In 3- to 4-quart slow cooker, mix turkey mixture and remaining ingredients except rice.
3. Cover; cook on Low heat setting 8 to 10 hours.
4. Stir in rice. Increase heat setting to High. Cover; cook about 15 minutes or until rice is hot.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 240 (Calories from Fat 35). Total Fat 3g (Saturated Fat 1g). Cholesterol 40mg. Sodium 1270mg. Total Carbohydrate 38g (Dietary Fiber 7g). Protein 20g

**Tips****SUBSTITUTION**

Stir in either brown or white rice with the rice.

**HEALTH TWIST**

This is a low-fat chili because it is made with ground turkey breast. Check that you are buying ground turkey breast and not regular ground turkey, which includes both light and dark meat and will be higher in fat.





• LOW FAT

## Slow Cooker Red and White Turkey Chili

Prep Time: 30 Minutes Start to Finish: 9 Hours  
Servings: 6 (1½ cups each)

- 1 medium onion, chopped (½ cup)
- 1 clove garlic, finely chopped
- 2 teaspoons ground cumin
- ½ teaspoon ground red pepper (cayenne)
- 1 can (15 to 16 oz) great northern beans, drained
- 1 can (15 oz) Progresso® dark red kidney beans, drained
- 2 cans (4.5 oz each) Old El Paso® chopped green chiles, undrained
- 2 cans (14 oz each) chicken broth
- 2 lb turkey thighs, skin removed
- 1 cup Green Giant Select® frozen shoepeg white corn, thawed
- 2 tablespoons Gold Medal® all-purpose flour
- ¼ cup water
- 1 lime, cut into wedges, if desired

1. In 4- to 5-quart slow cooker, mix all ingredients except turkey, corn, flour, water and lime. Place turkey on bean mixture.

2. Cover; cook on Low heat setting 8 to 10 hours.

3. Place turkey on cutting board. Remove meat from bones; discard bones. Cut turkey into bite-size pieces. Add turkey and corn to cooker. In small bowl, mix flour and water; stir into turkey mixture. Increase heat setting to High. Cover, cook 20 to 30 minutes or until thoroughly heated and slightly thickened. Serve individual servings with lime wedges for squeezing juice over chili.

**Nutrition Information Per Serving:**

1 SERVING: Calories 370 (Calories from Fat 45); Total Fat 5g (Saturated Fat 1.5g); Cholesterol 85mg; Sodium 970mg; Total Carbohydrate 40g (Dietary Fiber 9g); Protein 40g

**Tip**

**SERVE WITH:**

If you prefer a spicier flavor, place a bottle of red pepper sauce on the table and let diners add the amount they like.

• QUICK • LOW FAT

## White Bean-Chicken Chili

Prep Time: 20 Minutes Start to Finish: 20 Minutes

Servings: 6

2 tablespoons butter or margarine  
 1 large onion, coarsely chopped (1 cup)  
 3 cloves garlic, finely chopped  
 3 cups cubed deli rotisserie chicken  
 (from 2- to 3 1/2-lb chicken)  
 1/2 teaspoon ground cumin  
 3 cans (10 oz each) diced tomatoes with green  
 chiles, undrained  
 1 can (15 to 16 oz) great northern beans,  
 drained, rinsed  
 Sour cream, if desired  
 Chopped fresh cilantro, if desired

**1.** In 4 1/2- to 5-quart Dutch oven, melt butter over medium-high heat. Cook onion and garlic in butter, stirring occasionally, until onion is tender.

**2.** Stir in remaining ingredients except sour cream and cilantro. Heat to boiling; reduce heat to low. Simmer uncovered 2 to 3 minutes, stirring occasionally, until hot.

**3.** Top each serving with sour cream; sprinkle with cilantro.

### Nutrition Information Per Serving:

1 SERVING: Calories 280 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3.5g); Cholesterol 70mg; Sodium 650mg; Total Carbohydrate 23g (Dietary Fiber 6g); Protein 27g

### Tips

#### SERVE WITH

Instead of crackers, serve this chili with tortilla chips for a little crunch.

#### SUBSTITUTION

A can of navy beans would be just as delicious as the great northern beans.





## Slow Cooker Chicken Enchilada Chili

**Prep Time:** 10 Minutes **Start to Finish:** 7 Hours 10 Minutes  
**Servings:** 8 (1½ cups each)

1¼ lb boneless skinless chicken thighs  
 1 medium onion, chopped (½ cup)  
 1 medium yellow or green bell pepper,  
 chopped (1 cup)  
 2 cans (14.5 oz each) Mexican-style stewed  
 tomatoes, undrained  
 2 cans (15 to 16 oz each) chili beans in sauce,  
 undrained  
 1 can (10 oz) Old El Paso® enchilada sauce  
 ½ cup sour cream  
 2 tablespoons chopped fresh cilantro

1. Spray 4- to 5-quart slow cooker with cooking spray. In cooker, mix all ingredients except sour cream and cilantro.
2. Cover; cook on Low heat setting 7 to 8 hours.
3. Stir mixture to break up chicken. Top each serving with sour cream and cilantro.

### Nutrition Information Per Serving:

1 SERVING: Calories 370 (Calories from Fat 100), Total Fat 11g  
 (Saturated Fat 4g); Cholesterol 65mg; Sodium 1690mg; Total  
 Carbohydrate 38g (Dietary Fiber 8g); Protein 30g

### Tips

#### SUBSTITUTION

Regular stewed tomatoes, along with  
 some chopped onion and a dash of garlic  
 powder, or finely chopped fresh garlic, can  
 be used in place of the flavored  
 tomatoes.

#### SUCCESS HINT

Lifting the lid of your slow cooker can add  
 up to 20 minutes of cooking time. Instead,  
 open the lid to clear it of condensation and  
 then check the food.

## Slow Cooker Chunky Chicken Chili

Prep Time: 5 Minutes Start to Finish: 7 Hours 20 Minutes  
Servings: 6

2 lb boneless skinless chicken thighs  
2 cans (14.5 oz each) diced tomatoes with green chiles, undrained  
1 can (15 oz) tomato sauce  
1 package (1.25 oz) mild chili seasoning mix  
2 cans (15 oz each) hominy, undrained  
Sour cream, if desired  
Cilantro, if desired

1. Place chicken in 3½- to 4-quart slow cooker. In large bowl, mix tomatoes, tomato sauce and chili seasoning; pour over chicken.

2. Cover; cook on Low heat setting 7 to 9 hours.

3. Stir to break up chicken. Stir in hominy. Cover; cook on Low heat setting about 15 minutes or until thoroughly heated. Serve chili with sour cream and cilantro.

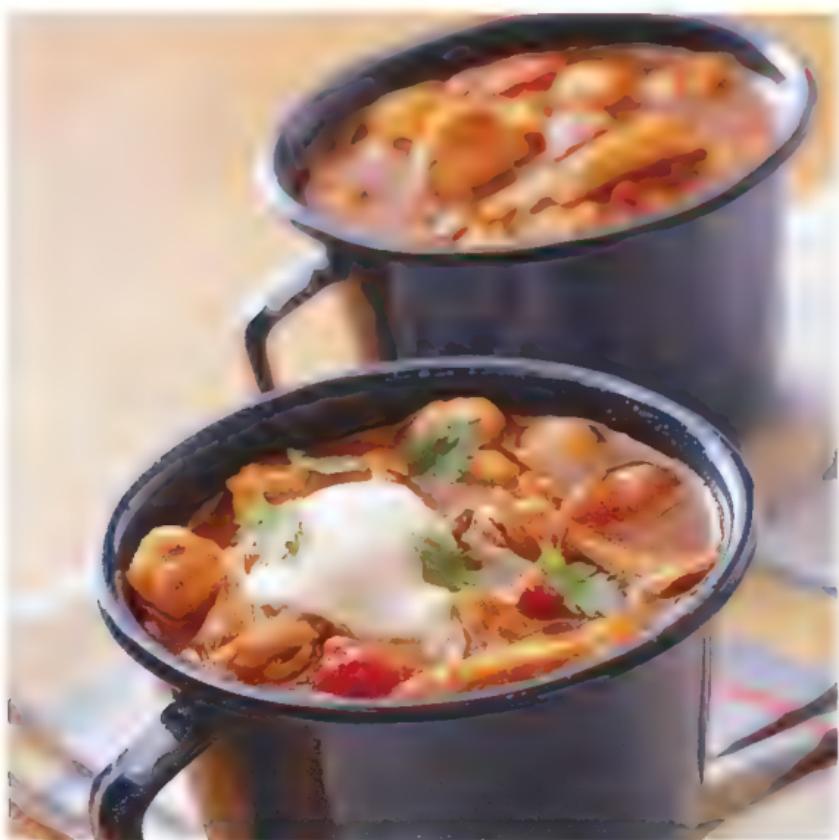
### Nutrition Information Per Serving:

1 SERVING: Calories 365 (Calories from Fat 125); Total Fat 14g (Saturated Fat 4g); Cholesterol 95mg; Sodium 1640mg; Total Carbohydrate 31g (Dietary Fiber 7g); Protein 38g

### Tip

#### Substitution:

To add some kick to this ordinary chili, use hot chili seasoning instead of the mild one. Add a 4.5-ounce can of chopped green chiles with the tomatoes.





## Chipotle-Pork Chili

Prep Time: 20 Minutes Start to Finish: 1 Hour 10 Minutes  
Servings: 5 (1½ cups each)

- 1 tablespoon olive or vegetable oil
- 2 medium onions, cut in half, then cut into ¼-inch slices and slices separated
- 2 teaspoons finely chopped garlic
- 1 teaspoon salt
- 1 tablespoon ground cumin
- ½ teaspoon pepper
- 2 lbs boneless pork loin roast, cut into 1-inch pieces
- 1 chipotle chile in adobo sauce, finely chopped, plus 1 teaspoon adobo sauce (from 7- to 11-oz can)
- 3 cans (14.5 oz each) diced tomatoes with green chiles, undrained

1. In 4½- to 5-quart Dutch oven, heat oil over medium-high heat. Cook onions and garlic in oil 4 to 5 minutes, stirring occasionally, until onions are softened.
2. Stir in salt, cumin, pepper and pork. Cook 6 to 8 minutes, stirring frequently, until pork is lightly browned.
3. Stir in chipotle chile, adobo sauce and tomatoes. Heat to boiling, reduce heat to medium-low. Cover; cook 35 to 40 minutes, stirring occasionally, until pork is no longer pink in center.

### Nutrition Information Per Serving:

1 SERVING: Calories 400 (Calories from Fat 160); Total Fat 18g (Saturated Fat 5g); Cholesterol 115mg; Sodium 1300mg; Total Carbohydrate 16g (Dietary Fiber 4g); Protein 43g

### Tips

#### SERVE WITH

Warm flour tortillas make great dippers for this rich, smoky chili. A fresh vegetable plate of carrots, jicama and cucumber sticks and a creamy dip make a cooling side dish.

#### SPECIAL TOUCH

Laced with chipotle chiles for smoky zests, this chili begs for a topping of sour cream and a few slices of fresh avocado.

#### DID YOU KNOW?

Chipotle chiles are dried smoked jalapeño chiles. They can be purchased dried, pickled or in adobo sauce.

**• LOW FAT**

## Three-Bean Chili

**Prep Time:** 20 Minutes **Start to Finish:** 55 Minutes  
**Servings:** 6 (1½ cups each)

- 1 can (28 oz) whole tomatoes, undrained
- 1 can (15 oz) Progresso® dark red kidney beans, drained
- 1 can (15 to 16 oz) garbanzo beans, drained
- 1 can (15 to 16 oz) butter beans, drained
- 1 can (15 oz) tomato sauce
- 3 small red, orange or yellow bell peppers, cut into 1-inch pieces
- 1 Anaheim or jalapeño chile, seeded, chopped
- 1 to 2 tablespoons chili powder
- 2 teaspoons ground cumin
- ¼ teaspoon pepper
- ½ cup sour cream
- 3 tablespoons Old El Paso® Thick 'n Chunky salsa
- Chopped fresh cilantro, if desired

**1.** Into 4-quart Dutch oven, pour can of tomatoes; break up tomatoes with spoon. Stir in remaining ingredients except sour cream, salsa and cilantro. Heat to boiling; reduce heat. Cover; simmer 30 to 35 minutes or until bell peppers are tender.

**2.** In small bowl, mix sour cream and salsa. Serve chili with sour cream mixture. Sprinkle with cilantro.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 380 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 1070mg; Total Carbohydrate 60g (Dietary Fiber 16g); Protein 19g

**Tip****VARIATION**

Peel it up with 1 pound of ground beef, cooked and drained





• LOW FAT

## Vegetable and Bean Chili

**Prep Time:** 1 Hour **Start to Finish:** 1 Hour

**Servings:** 6

- 1 tablespoon olive or vegetable oil
- 1 large onion, coarsely chopped (1 cup)
- 2 teaspoons finely chopped garlic
- 1 bag (1 lb) frozen broccoli, cauliflower and carrots
- 1 can (15 to 16 oz) red beans, drained, rinsed
- 1 can (15 to 16 oz) garbanzo beans, drained, rinsed
- 2 cans (14.5 oz each) diced tomatoes with green chiles, undrained
- 1 can (8 oz) tomato sauce
- 2 cups Green Giant® Niblets® frozen whole kernel corn
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 3/4 teaspoon salt
- 1/2 teaspoon ground red pepper (cayenne)

**1.** In 4½- to 5-quart Dutch oven, heat oil over medium-high heat. Add onion and garlic; cook 4 to 5 minutes, stirring frequently, until onions are softened.

**2.** Stir in remaining ingredients. Heat to boiling. Reduce heat to medium-low. Cover; cook 15 to 20 minutes, stirring occasionally, until chili is hot and vegetables are crisp-tender.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 360 (Calories from Fat 50); Total Fat 5g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 950mg; Total Carbohydrate 62g (Dietary Fiber 15g); Protein 16g

**Tip »**

**SUBSTITUTION**

Break out of the box—any combination of your favorite vegetables or canned beans will work well in this recipe.

## • LOW FAT

## Slow Cooker Spicy Black Bean Barbecue Chili

**Prep Time:** 15 Minutes **Start to Finish:** 11 Hours 45 Minutes  
**Servings:** 6

- 1 lb dried black beans (2 cups), sorted, rinsed
- 10 cups water
- 1 tablespoon olive or vegetable oil
- 1 large onion, chopped (1 cup)
- 6 cloves garlic, finely chopped
- 4 cups water
- 1 can (14.5 oz) diced tomatoes with green chiles, undrained
- 1 cup hickory barbecue sauce
- 1 chipotle chile in adobo sauce, finely chopped (from 7-oz can)
- 1 teaspoon adobo sauce (from 7-oz can)
- 2 cups frozen soy-protein burger crumbles (from 12-oz bag)

1. In 4-quart Dutch oven, heat beans and 10 cups water to boiling; reduce heat. Simmer uncovered 10 minutes; remove from heat. Cover; let stand 1 hour.
2. In 10-inch skillet, heat oil over medium-high heat. Cook onion and garlic in oil about 3 minutes, stirring occasionally, until onion is tender and light golden brown.
3. Drain beans. In 3½- to 4-quart slow cooker, place beans. Add 4 cups water and onion mixture.
4. Cover; cook on Low heat setting 10 to 12 hours.
5. Stir in tomatoes, barbecue sauce, chili, adobo sauce and crumbles. Increase heat setting to High. Cover; cook about 30 minutes or until hot.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 410 (Calories from Fat 35); Total Fat 3.5g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 810mg; Total Carbohydrate 68g (Dietary Fiber 20g); Protein 26g



**Easy Bean Bowls**  
Bowls, p. 89





# bountiful breads

What better to serve with a soup, stew or chili than a warm and wonderful slice of homemade bread?

## In this chapter

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**• QUICK**

## Parmesan-Black Pepper Breadsticks

**Prep Time:** 15 Minutes **Start to Finish:** 30 Minutes  
**Servings:** 12 breadsticks

2 cups Original Bisquick® mix  
 ½ cup cold water  
 ½ teaspoon cracked black pepper  
 5 tablespoons shredded Parmesan cheese (about 1½ oz)  
 1 tablespoon butter or margarine, melted  
 Additional cracked black pepper, if desired

1. Heat oven to 450°F. Lightly grease large cookie sheet with shortening or cooking spray. In medium bowl, stir together Bisquick mix, water, ½ teaspoon pepper and 2 tablespoons of the cheese until soft dough forms.
2. Sprinkle work surface with Bisquick mix. Place dough on surface, roll to coat. With rolling pin, roll into 10x8-inch rectangle. Brush with butter. Sprinkle with remaining 3 tablespoons cheese; press in gently. Cut crosswise into 12 strips. Gently twist each strip. Place ½ inch apart on cookie sheet. Sprinkle with additional pepper.
3. Bake 10 to 12 minutes until light golden brown. Serve warm.

**High Altitude (3500-6500 ft):** No change.

**Nutrition Information Per Serving:**

**1 BREADSTICK:** Calories 110 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2g); Cholesterol 0mg; Sodium 290mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 3g

### Tips

Don't be afraid of the dough when rolling—accidentally flattened breadsticks will be slightly different in texture and density. To keep them as close to the same size as possible so they'll bake evenly.

### Variations

If you like spicy food, try adding a touch of ground red pepper (cayenne) to these cheesy breadsticks. You'll need only about ½ teaspoon unless you really want a kick. You can sprinkle it on with the Parmesan cheese.



**• QUICK**

## Cheesy Texas Toast

Prep Time: 10 Minutes Start to Finish: 10 Minutes

Servings: 8

$\frac{1}{4}$  cup butter or margarine, softened  
 4 slices thick-cut white bread, about 1 inch thick  
 $\frac{1}{2}$  teaspoon seasoned salt  
 $\frac{1}{4}$  cup grated Parmesan cheese

1. Set oven control to broil. Spread butter on both sides of bread slices. Sprinkle both sides with seasoned salt. Sprinkle tops of bread with half of the cheese. Place on rack in broiler pan.
2. Broil with tops 4 to 6 inches from heat 3 minutes. Turn bread; sprinkle with remaining cheese.
3. Cut each slice diagonally in half. Serve warm or cool.

**High Altitude (3500-6500 ft):** No change.

**Nutrition Information Per Serving:**

**1 SERVING:** Calories 130 (Calories from Fat 70), Total Fat 7g (Saturated Fat 4.5g); Cholesterol 20mg; Sodium 340mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 3g

**Tips**

Mix  $\frac{1}{2}$  teaspoon garlic salt with 2 tablespoons olive oil and drizzle over bread before broiling.

Rich, nutty Asiago cheese is a great-tasting alternative to the more expensive Gruyere cheese.

**Dairy Queen®**



• QUICK

## French Onion Biscuits

Prep Time: 5 Minutes Start ▶ Finish: 20 Minutes

Servings: 12 biscuits

2 cups Original Bisquick® mix

1/4 cup milk

1 container (8 oz) French onion dip

1. Heat oven to 450°F. In medium bowl, stir all ingredients until soft dough forms.
2. On ungreased cookie sheet, drop dough into 6 mounds.
3. Bake 10 to 12 minutes or until light golden brown. Serve warm.

**High Altitude (3500-6500 ft):** Use 2 1/4 cups Original Bisquick mix. Bake 13 to 15 minutes.

**Nutrition Information Per Serving:**

**1 BISCUIT:** Calories 230 (Calories from Fat 110), Total Fat 12g (Saturated Fat 5g), Cholesterol 15mg, Sodium 830mg, Total Carbohydrate 26g (Dietary Fiber 0g), Protein 4g



## Triple-Cheese Flatbread

**Prep Time:** 10 Minutes **Start to Finish:** 35 Minutes  
**Servings:** 16

2 cups Original Bisquick® mix  
 ½ cup hot water  
 2 tablespoons butter or margarine, melted  
 ¼ cup shredded Cheddar cheese (1 oz)  
 ¼ cup shredded Monterey Jack cheese (1 oz)  
 ¼ cup grated Parmesan cheese  
 ½ teaspoon garlic powder  
 ½ teaspoon Italian seasoning, if desired

1. Heat oven to 450°F. In medium bowl, stir Bisquick mix and water until stiff dough forms. Let stand 10 minutes. Place dough on surface sprinkled with Bisquick mix; gently roll in Bisquick mix to coat. Shape into a ball; knead 60 times.
2. On ungreased cookie sheet, pat or roll dough into 12-inch square. Brush butter over dough. In small bowl, mix remaining ingredients; sprinkle over dough.
3. Bake 10 to 12 minutes or until edges are golden brown. Serve warm.

**High Altitude (3500-6500 ft):** No change.

### Nutrition Information Per Serving:

**1 SERVING:** Calories 90 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2.5g); Cholesterol 10mg; Sodium 240mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 3g





• QUICK

## Garlic-Rosemary French Rolls

Prep Time: 10 Minutes Start to Finish: 20 Minutes  
Servings: 10 rolls

- 1 package (12.4 oz) Pillsbury® Oven Baked frozen crusty French dinner rolls (10 rolls)
- 3 tablespoons olive or vegetable oil
- 1 teaspoon finely crushed dried rosemary leaves
- ½ teaspoon garlic powder
- 1 tablespoon shredded Asiago or Parmesan cheese, if desired

1. Heat oven to 425°F. Place rolls on ungreased cookie sheet. Bake 4 minutes.
2. Meanwhile, in small bowl or measuring cup, mix oil, rosemary and garlic powder. Remove rolls from oven. With serrated knife, carefully cut X shape in each roll.

cutting about halfway through. Generously brush oil mixture over and into each roll. Sprinkle with cheese.

3. Bake 2 to 3 minutes longer or until golden brown. Serve warm.

**High Altitude (3500-6500 ft):** No change.

**Nutrition Information Per Serving:**

**1 ROLL:** Calories 140 (Calories from Fat 50); Total Fat 6g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 200mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 4g



**• QUICK**

## Caesar-Mozzarella French Bread

**Prep Time:** 5 Minutes **Start to Finish:** 20 Minutes**Servings:** 12 slices

½ loaf (8 oz) French bread, cut horizontally in half  
¼ cup creamy Caesar dressing  
8 oz sliced mozzarella cheese

1. Heat oven to 450°F. On ungreased cookie sheet, place bread, cut sides up. Spread dressing on cut sides of bread. Top with cheese.
2. Bake 10 to 12 minutes or until cheese is melted and edges begin to brown. Cut into slices. Serve immediately.

**High Altitude (3500-6500 ft):** No change.**Nutrition Information Per Serving:**

1 SLICE: Calories 130 (Calories from Fat 70); Total Fat 7g (Saturated Fat 3g), Cholesterol 10mg, Sodium 260mg, Total Carbohydrate 10g (Dietary Fiber 0g), Protein 7g





## Caramelized-Onion Focaccia Wedges

Prep Time: 35 Minutes Start to Finish: 1 Hour  
Servings: 8

- 3 tablespoons butter or margarine
- 2 medium onions, sliced
- 8 slices (1 oz each) provolone or Colby-Monterey Jack cheese blend
- 1 round focaccia bread (10 to 12 inch), cut horizontally in half

1. In 10-inch skillet, melt butter over medium-low heat. Cook onions in butter 15 to 20 minutes, stirring occasionally, until onions are brown and caramelized, remove from heat.
2. Heat oven to 350 F. Place half of the cheese on bottom half ~~of~~ focaccia. Top with onions and remaining cheese. Replace top of focaccia. Wrap lightly in foil.

3. Bake 15 to 20 minutes or until cheese is melted. Cool ~~of~~ minutes. Cut into wedges.

**High Altitude (3500-6500 ft):** No change

**Nutrition Information Per Serving:**

1 SERVING: Calories 275 (Calories from Fat 135); Total Fat 15g (Saturated Fat 7g); Cholesterol 30mg; Sodium 650mg; Total Carbohydrate 26g (Dietary Fiber 1g); Protein 9g



## Easy Bread Bowls

**Prep Time:** 20 Minutes **Start to Finish:** 1 Hour 5 Minutes  
**Servings:** 6 bread bowls

1 loaf (1 lb) frozen bread dough, thawed  
 1 tablespoon olive or vegetable oil  
 1 teaspoon dried basil leaves  
 ½ teaspoon garlic salt

1. Lightly grease outsides of 6 (10-ounce) custard cups with shortening (do not use cooking spray). Place cups upside down on large cookie sheet.
2. Divide dough into 6 equal pieces. Shape each piece into a ball, then pat into 6-inch round. Place rounds over bottoms of custard cups. Brush dough with oil. Sprinkle with basil and garlic salt. Cover; let rise in warm place 20 minutes.
3. Heat oven to 350°F. Bake 16 to 20 minutes or until golden brown. Cool 5 minutes; remove from cups and place right side up on cooling rack. (Interiors of bread bowls may be slightly moist.)
4. To serve, place warm or cooled bread bowls in individual shallow soup or pasta bowls. Spoon soup, stew or chili into bread bowls.

**High Altitude (3500-6500 ft):** No change.

**Nutrition Information Per Serving:**

**1 BREAD BOWL:** Calories 220 (Calories from Fat 45); Total Fat 5g (Saturated Fat 1g); Cholesterol 0mg; Sodium 490mg; Total Carbohydrate 36g (Dietary Fiber 2g); Protein 8g





• LOW FAT

## Bread Machine Fresh Herb Bread

Prep Time: 10 Minutes Start to Finish: 3 Hours 40 Minutes  
Servings: 1 loaf (1½ pounds) 12 slices

1 cup plus 2 tablespoons water  
2 tablespoons butter or margarine, softened  
3 cups Gold Medal® Harvest King® or Better for Bread® bread flour  
2 teaspoons chopped fresh sage leaves  
1 tablespoon chopped fresh basil leaves  
1 tablespoon chopped fresh oregano leaves  
2 teaspoons chopped fresh thyme leaves  
¼ cup chopped fresh parsley  
3 tablespoons instant nonfat dry milk  
2 tablespoons sugar  
1 teaspoon salt  
1½ teaspoons bread machine yeast

**1.** Measure carefully, placing all ingredients in bread machine pan in the order recommended by the manufacturer.

**2.** Select Basic/White cycle. Use Medium or Light crust color. Remove baked bread from pan; cool on cooling rack.

**High Altitude (3500-6500 ft):** No change

### Nutrition Information Per Serving:

**1 SLICE:** Calories 150 (Calories from Fat 20); Total Fat 2.5g (Saturated Fat 1g); Cholesterol 5mg; Sodium 220mg; Total Carbohydrate 29g (Dietary Fiber 1g); Protein 4g



**• LOW FAT**

## Bread Machine Sun-Dried Tomato Rolls

Prep Time: 20 Minutes Start to Finish: 2 Hours 35 Minutes  
Servings: 12 rolls

½ cup warm milk (105°F to 115°F)  
2 cups Gold Medal® Harvest King® or Better for  
Bread® bread flour  
¼ cup chopped sun-dried tomatoes in oil, drained,  
1 tablespoon oil reserved  
1 tablespoon sugar  
1 teaspoon salt  
1½ teaspoons bread machine yeast

1. Measure carefully, placing all ingredients in bread machine pan in the order recommended by the manufacturer.
2. Select Dough/Manual cycle. Do not use Delay cycle.
3. Remove dough from pan, place on lightly floured surface. Cover; let rest 10 minutes.
4. Lightly grease cookie sheet with shortening or cooking spray. Gently push fist into dough to deflate. Divide dough into 12 equal pieces. Shape each piece into a ball. Place 2 inches apart on cookie sheet. Cover; let rise in warm place 30 to 45 minutes or until almost double.

5. Heat oven to 350°F. Bake 12 to 16 minutes or until golden brown. Remove from cookie sheet to cooling rack. Serve warm or cooled.

**High Altitude (3500-6500 ft):** No change.

**Nutrition Information Per Serving:**  
**1 ROLL:** Calories 100 (Calories from Fat 20); Total Fat 2g (Saturated Fat 0g); Cholesterol 0mg; Sodium 210mg; Total Carbohydrate 20g (Dietary Fiber 1g); Protein 3g





## Southern Buttermilk Cornbread

Prep Time: 10 Minutes Start to Finish: 40 Minutes  
Servings: 12

1½ cups yellow, white or blue cornmeal  
½ cup Gold Medal® all-purpose flour  
1½ cups buttermilk  
¼ cup vegetable oil  
2 teaspoons baking powder  
1 teaspoon sugar  
1 teaspoon salt  
½ teaspoon baking soda  
2 eggs or ½ cup fat-free egg product or 4 egg whites

1. Heat oven to 450°F. Grease bottom and side of 9-inch round pan or 8-inch square pan with shortening or cooking spray.
2. In large bowl, mix all ingredients with spoon until blended. Beat vigorously 30 seconds. Pour batter into pan.
3. Bake 25 to 30 minutes or until golden brown. Serve warm.

**High Altitude (3500-6500 ft):** Decrease baking powder to 1 teaspoon.

### Nutrition Information Per Serving:

1 SERVING: Calories 150 (Calories from Fat 50); Total Fat 4g (Saturated Fat 1g); Cholesterol 35mg; Sodium 370mg; Total Carbohydrate 19g (Dietary Fiber 0g); Protein 4g

### Tips »

#### DID YOU KNOW?

Southern-style corn bread is less sweet or not sweet at all compared to versions baked in the northern part of the United States.

#### SERVE WITH

What would a bowl of chili be without corn bread? Try this version with your next bowl of red.

**• LOW FAT**

## Popovers

**Prep Time:** 10 Minutes **Start to Finish:** 45 Minutes**Servings:** 6 popovers

2 eggs  
 1 cup Gold Medal® all-purpose flour or Gold Medal® Wondra® quick-mixing flour  
 1 cup milk  
 $\frac{1}{2}$  teaspoon salt

1. Heat oven to 450°F. Generously grease 6-cup popover pan with shortening. Heat popover pan in oven 5 minutes.
2. Meanwhile, in medium bowl, beat eggs slightly with fork or wire whisk. Stir in flour, milk and salt with fork or wire whisk just until smooth (do not overbeat).
3. Fill cups about half full. Bake 20 minutes.
4. Reduce oven temperature to 325°F. Bake 10 to 15 minutes longer or until deep golden brown. Immediately remove from pan. Serve warm.

**High Altitude (3500-6500 feet):** Use 1 cup plus 1 tablespoon flour.

**Nutrition Information Per Serving:**

**1 POPOVER:** Calories 120 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g); Cholesterol 75mg; Sodium 240mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 6g



### Tips »

**PLANNED-OVERS**

Prepare a double batch of popovers when you bake, and freeze the extras. Pierce each freshly baked popover with the point of a knife to let out the steam. Cool them on a wire rack, then wrap tightly and freeze. To reheat thawed popovers, cover loosely with foil and bake at 375°F for about 15 minutes or until warm.

**VARIATION**

Try a delicious flavor twist in your next batch of popovers. Add  $\frac{1}{2}$  teaspoon ground cinnamon and  $\frac{1}{4}$  cup finely chopped nuts to the batter.

# nutrition and recipe testing guidelines

Daily Values are set by the Food and Drug Administration and based on the needs of most healthy adults. Percent Daily Values are based on an average diet of 2,000 calories per day. Your daily values may be higher or lower depending on your caloric needs.



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## RECOMMENDED INTAKE FOR A DAILY DIET OF 2,000 CALORIES

Total Fat	.....	Less than 65g
Saturated Fat	.....	Less than 20g
Cholesterol	.....	Less than 300mg
Sodium	.....	Less than 2,400mg
Total Carbohydrate	.....	300g
Dietary Fiber	.....	25g

## CALCULATING NUTRITION INFORMATION GUIDELINES

- The first ingredient is used wherever a choice is given (such as 1/3 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- The first serving number is used wherever a range is given (such as 4 to 6 servings).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).
- Only the amount of a marinade or frying oil that is absorbed during preparation is calculated.

## INGREDIENTS USED FOR RECIPE TESTING AND NUTRITION CALCULATIONS

The following ingredients, based on most commonly purchased ingredients, are used unless indicated otherwise:

- Large eggs
- 2% milk
- Vegetable-oil spread with at least 65% fat whenever margarine is used
- Solid vegetable shortening (not margarine, butter or nonstick cooking spray) is used for greasing pans

## EQUIPMENT USED IN RECIPE TESTING

- Cookware and bakeware without nonstick coatings are used unless specified in recipe.
- Whenever a baking pan is specified in a recipe, a metal pan is used; wherever a baking dish or pie plate is specified, oven proof glass or ceramic ovenware is used.

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